



Short Order Cook (S.O.C) Job Description

Position Concept: As a Team Service Member the S.O.C is responsible for preparing a variety of consistent, quality foods that require short preparation time. The S.O.C will also assist in taking food & beverage orders and serving guests at counters or tables.

Supervised By: Food & Beverage Manager/Head Golf Professional

Job Specific Responsibilities - (include but are not limited to):

- Ensure food is consistently delivered quickly and hot
- Ensure food is fully prepared and meets the FDA requirements for proper food temperatures
- Ability to read orders, understand instruction and talk to fellow staff members
- Grill and garnish hamburgers or other meats such as hotdogs and chicken breast.
- Grill, cook, and fry foods such as French fries, eggs, and breakfast meats.
- Perform simple food preparation tasks such as making sandwiches, carving meats, and brewing coffee.
- Plan work on orders so that items served together are finished at the same time.
- Take orders from customers through the point of sales system
- Cook foods requiring short preparation times, according to customer requirements.
- Accept payments, and make change or write charge slips as necessary.
- Clean food preparation equipment, work areas, and counters or tables.

Job Requirements -

- Texas Food Handlers License
- Texas Alcoholic Beverage Commissions License
- Customer service experience preferred
- Great attention to detail
- Steady hand to handle knives and other kitchen utensils
- Ability to lift up to 50lbs