



## JOB POSTING



Date of Notice: March, 18 2018  
Position Title: **Line-Cook**  
Job Location: Bolingbrook Golf Club  
Start Date:  
Application Closing Date: Until Filled  
Send Resume To: Brian Goldsmith, Restaurant Chef  
[bgoldsmith@bolingbrookgolfclub.com](mailto:bgoldsmith@bolingbrookgolfclub.com),

### **Facility Description:**

Located in the southwest suburbs of Chicago, IL., Bolingbrook Golf Club, owned by the Village of Bolingbrook and managed by KemperSports, is recognized as one of the finest golf and dining clubs in the Midwest. The facility includes 18 holes of Championship golf designed by Arthur Hills and Steve Forrest, a golf academy, a 76,000 square foot clubhouse that houses a golf shop, locker rooms, a full-service restaurants, and spacious banquet facilities that can accommodate up to 900 guests.

[www.bolingbrookgolfclub.com](http://www.bolingbrookgolfclub.com)

### **Position Summary:**

Line-Cooks are responsible for food and pastry production for all food to be served in the restaurant; all daily prep, preparing all food to order and up to the high standards of the Restaurant Chef and to set up stations for the menu. Line cook duties will consist of assisting the Restaurant Chef with their daily tasks. The successful candidate will play a key role in contributing to our customer satisfaction and acquisition goals.

### **Major Duties:**

- Setting up and stocking stations with all necessary supplies
- Prepare food for service (etc. chopping vegetables, butchering meat, or preparing sauces)
- Cooking menu items in cooperation with the rest of the kitchen staff
- Following all recipes put in place by Restaurant Chef
- Answer, report and follow Restaurant chef's instructions
- Cleaning up station and take care of leftover food
- Stocking inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers
- Putting away deliveries
- Ensuring the kitchen is clean by cleaning
- Washing dishes when there is no dishwasher
- Able to lift 50+ pounds
- Able to be on their for long periods of time
- Able to work and communicate in an intense and fast past environment

**Qualifications:**

- Culinary Certification preferred.
- Minimum 3 years culinary experience, supervisory and/or management experience, preferably in the restaurant industry.
- State certified and/or Serve Safe certified.
- Demonstrated quality written, verbal, and interpersonal communication skills.
- Ability to analyze and solve problems; efficiently handle multiple duties under pressure with supervision; work flexible hours as required including nights, weekends, and holidays.
- Positive attitude, professional manner and appearance in all situations.

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