



JOB POSTING

Position Title: Lead Line Cook

Date of Notice: Feb. 8, 2021

Job Location: The Jewel Golf Club, Lake City MN. 55041

Start Date: March 15, 2021

Reports to: Executive Chef Mike Walker

Send Applications to: Keith Kalny, GM – kkalny@kempersports.com

Property Description:

The Jewel Golf Club is an 18-hole semi-private Golf Club designed by Hale Irwin. Nestled in the scenic bluffs of the Mississippi River Valley, the course consistently ranks in the top 5 public access golf courses in Minnesota and in 2019 was the Golf Advisory #1 course in Minnesota based on reviews from customers. The Jewel has approximately 70 members and boasts an excellent range and practice facilities. The Bluffside Grill and Bar is the F&B outlet for the entire club. It features a full-service bar, seating for 80 (non-Covid capacity), a private dining room that seats up to 32 (non-Covid), and a deck overlooking the golf course with capacity for up to 40 (again, non-Covid).

Position Summary:

Works with the Executive Chef in supervising food production for all food outlets, banquet events and other functions at the club. Serves as “second-in-command” of the kitchen in the absence of the Executive Chef. Supervises food preparation personnel, conducts food production and assures that quality and cost standards are consistently attained.

Essential Duties and Responsibilities:

- Directly supervises the daily prep.
- Works with the Executive Chef on inventories, pricing, cost controls, requisitioning and issuing for food production.
- Assumes complete charge of the kitchen in the absence of the Executive Chef.
- Assists with the planning of work, developing work schedules, and apportioning the work,
- Directing and monitoring work activities and evaluating performance,
- Develops positive rapport and shares vital culinary information with service staff on a daily basis.
- Ensuring sanitation and safety programs are closely followed.
- Establishes controls and monitors kitchen activities to minimize food and supply waste and theft.
- Assists the Executive Chef with menu planning and related production activities.
- Consistently maintains standards of quality, cost, eye appeal and flavor of prepared foods.
- Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability.
- Monitors the condition of equipment and makes recommendations for maintenance, repair and upkeep of the kitchen, its equipment and other areas of the club.
- Makes schedules and performs administrative duties as assigned by the Exec Chef.
- Perform other duties as appropriate.



Qualifications:

- College degree preferred.
- 2 years culinary experience, preferably in the golf industry.
- State certified and/or Serve Safe certified preferred.
- Demonstrated experience and capability in the areas of staff management and food control.
- Demonstrated quality written, verbal, and interpersonal communication skills.
- Ability to analyze and solve problems; efficiently handle multiple duties under pressure with minimal supervision; work flexible hours as required including nights/weekends.
- Positive attitude, professional manner and appearance in all situations.

Supervises:

Line Cooks and Dishwashers

Classification:

Full-time, Seasonal, Hourly, Non-Exempt

KemperSports Management is an Equal Opportunity Employer