

Position: Line Cook
Facility Type: Public
Location: Golf Club at Wescott Plantation

Responsibilities include but are not limited to:

- Reports to the Kitchen Manager/Food and Beverage Director
- Ensure proper preparation and presentation of foods for dining room and half-way house
- Daily prep and creation of specials for dining room
- Maintaining high levels of cleanliness in the kitchen
- Washing of dishes, utensils, pots, and pans each day and after any special event.
- Dining room set-up and clean-up for event functions
- Preparation of tournament and special event buffets
- Serving customers at the half-way house
- Closing of kitchen on day to day basis
- Other duties assigned by the Kitchen Manager or Food & Beverage Management Team.