



Kingswood Golf Club, Inc.
P.O. Box 687
WOLFEBORO, NEW HAMPSHIRE 03894
(603) 569-3524 gm@kingswoodgolfclub.com

Beautiful 18 Hole Golf Course

I. POSITION
LINE COOK

II. RELATED TITLES
Cook.

III. JOB SUMMARY
Provide exceptional service while ensuring customer satisfaction while enhancing our establishment's reputation through your excellent culinary skills. You will collaborate with the restaurant team to ensure smooth operations and high standards of food quality, cleanliness and service are maintained.

- IV. JOB DUTIES AND RESPONSIBILITIES**
1. Ensure meals are prepared according to the menu.
 2. Ensure orders are prepared accurately and in a timely manner.
 3. Use proper cooking and plating technique.
 4. Comply with all food and beverage regulations.
 5. Maintain high standards of cleanliness and service.
 6. Ensure compliance to cleanliness standards.

- V. REQUIREMENTS AND SKILLS**
1. Proven work experience as a line cook.
 2. Work with other staff as a team. Ability to build relationships with colleagues and customers and ensure mutual satisfaction.
 3. Positive attitude and excellent communication and people skills and ability to work well under pressure.
 4. Must have reliable transportation and be dependable.
 5. Must be willing and able to work evenings, weekends and holidays.
 6. Must possess or be willing to obtain a N.H. Food Handler certification.

VI. REPORTS TO
Lead Cook, Kitchen Manager and General Manager.

VII. SUPERVISES
N/A

VIII. ADDITIONAL INFORMATION

1. Compensation includes an hourly wage.
2. Uniform requirements include black pants or black shorts that must be fingertip length and issued Sand Trap shirt. Shoes must be slip-resistant, restaurant work shoes.

I acknowledge that I have received the job description for the LINE COOK position and understand and accept all duties and responsibilities.

Employee Name

Date

Hiring Manager