



## **Cook – Part Time**

We are looking for Cooks who will be responsible working closely with the Chef De Cuisine in preparing and serving all per standardized recipes. To succeed in this role, you will need to have a positive, friendly attitude and ability work well under pressure with both back and front of the house staff.

### **About Us**

We are PGA Golf Properties Inc., a wholly owned subsidiary of the PGA of America. PGA of America is about advancing the PGA's objectives to promote enjoyment and involvement in the game, by providing accessible world-class Championship golf courses, learning centers, research, education, licensing and advisory services. The PGA strives to provide a work environment that is respectful and supportive and allows a balance between professional and personal life.

### **Cook Responsibilities**

Follow and execute recipes, procedures, and plate-ups related to line cooking in a timely fashion. Basic knowledge of grill, fry, sauté, and salad stations.

Prepare all food served, following standardized recipe and special diet requests. Understand food production and its coordination with meal and serving hours, so that quality, temperature, and appearance of food is preserved.

Recognize supplies required for menus/production and see that supplies are obtained from storage areas in adequate time for meal production.

Wash, peel, cut, and shred vegetables and fruits to prepare them for use. Butcher chicken, fish, and shellfish. Cut, trim, and bone meat prior to cooking.

Portion food on serving plates, add gravies and sauces and garnish servings.

Maintain assigned work station in a safe and sanitary condition, which includes washing pots and pans. Keep refrigerators and dry good shelves clean and organized.

Breakdown and reset dish machine, slicers, and other prep machines which requires an understanding in chemical usage which pertains to the kitchen environment.

Perform other related duties as required.

### **We Offer**

Flexible hours, days, nights, and weekends

401k Plan offered to all staff

Golf privileges and the opportunity to learn the game

Discounts in Food & Beverage and in the Golf Shop

### **Cook Requirements**

High school diploma or general education degree (GED) preferred. Six (6) months related experience and/or training; or equivalent combination of education and experience. Valid Food Handler's certificate preferred.

Frequent standing, walking, and lifting up to 25 pounds required on a daily basis.

If you possess our core values along with the job specific qualifications, we encourage you to apply! Please submit your resume along with a cover letter.

Reasonable accommodations may be made to enable qualified individuals with disabilities to perform the essential functions of this position.

The PGA of America is an equal opportunity employer. All candidates for employment will be considered without regard to race, color, religion, sex, national origin, physical or mental disability, veteran status, or any other basis protected by applicable federal, state or local law. Drug Free Workplace.