



**JOB TITLE:** Line Cook/Banquet Cook  
**DEPARTMENT:** Food & Beverage  
**REPORT TO:** Executive Chef  
**DATE REVISED:** November 2024  
**CLASSIFICATION:** Non-Exempt; seasonal Full-time/ part-time

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**JOB STATEMENT/PURPOSE:**

The Line Cook plays a vital role in delivering exceptional culinary experiences to our diverse clientele, including golfers, local patrons, and event guests. This position requires a passionate and skilled individual who can thrive in a dynamic environment that experiences seasonal fluctuations, with increased activity during the summer months. As a Line Cook, you will be responsible for preparing high-quality dishes that meet our exacting standards, contributing to the overall success of our food service operations. Your culinary expertise and efficiency will be crucial in maintaining customer satisfaction during both peak golf season and quieter periods.

**ESSENTIAL DUTIES AND RESPONSIBILITIES:**

- Able to prepare food according to food handlers' guidelines
- Able to do repetitive work
- Knowledge of cooking procedures
- Able to communicate with Prep Cooks & Wait staff
- Maintain the quality and appearance of items prepared
- Stock and re-stock items prepared
- Maintain cleanliness and safety in the work area
- Label and date all food stored and rotate food as needed
- Able to work in a high pace and hot environment
- Able to multi-task
- Maintain thorough understanding of menu items and preparation techniques

**OTHER RESPONSIBILITIES:**

- Assist the Executive Chef in the menu preparation process
- Must have general knowledge of kitchen related equipment
- Knowledge of safety rules for kitchen equipment
- Arrive on time and demonstrate effective time management
- Flexible with job duties
- Able to work all shifts and holidays
- Report to managers when something is broken or needs repair
- Follow written and verbal instructions
- Must be a team player
- Provide prompt, courteous, and professional service to customer



**QUALIFICATIONS:**

- Must have a high school diploma or equivalent
- Must have 2-5 years' experience in food preparation
- Able to lift 50 lbs.
- Have a current and maintain Food Handlers Card from the Municipality of Anchorage