

Bar & Grill Back-up /Prep Personnel

Job Requirements:

- Seasonal, part time position April to November
- Requires dependability, following a set posted work schedule.
- Assist in food preparation. (chopping, cutting, slicing, cooking etc.)
- Knowledge of equipment use, cleaning, and safety.
- Keep kitchen, bar, lounge and patio clean and neat.
- Occasionally assist in cooking on outdoor grill.
- Set up and break down of functions.
- Prepare all food and beverage according to specified quality and portion controls.
- Responsible for the proper handling and storage of all food and beverage.
- Assist in serving customers and staff.
- Greet all customers, guests and employees in a friendly manner.
- Check identification of patrons when there is a question of their legal ability to purchase alcoholic beverages.
- Know and adhere to State & Local liquor laws.
- Responsible for safety and sanitation standards.

EMPLOYEE STANDARDS

- Liquor liability training course preferred.
- Minimum age of 18.
- Must be customer oriented and friendly.
- Must be able to lift up to approximately 25 lbs.
- Knowledge of kitchen sanitation and food prep handling techniques preferred but not required.

In Addition to an Hourly Wage

Benefits Include:

- Golfing privileges
- Driving Range privileges
- Discount on food, fountain drinks and coffee (while working)
- Merchandise discounts