

Grill Cook/Bar Tender Job Description
Woodward Golf & Country Club
2141 Wheel Drive
Bessemer, AL 35020

Title: Grill Cook/Bar Tender

Reports to: President and Board of Woodward Golf & Country Club (directly reports to Board Member assigned to the Grill)

Typical Work Week: Varied; 10-30 hours per week Tuesday-Sunday (Seasonal)

Compensation: Hourly Rate (based on experience) plus Tips

Job Description

•Grill Cook/Bar Tender is a position which requires timely and quality preparation of food and beverages, but also the ability to interact with our Members and Guests

Essential Functions:

As a grill cook/bar tender, your job responsibilities include, but are not limited to:

- Prepares all food items to order, following standard recipes and procedures within specified time limits.
- Manage cash and credit card payments; cash register skills and reporting of receipts.
- Preps assigned items.
- Washes and cleans raw food products.
- Cuts or portions meat, fish and poultry.
- Minimizes waste of product.
- Labels all food items for food safety and shelf-life standards.
- Rotates product according to "First In, First Out" to maintain shelf-life standards.
- Keeps the Grill Area neat, clean and sanitary.
- Cleans, organizes, and maintains refrigerator, reach-in refrigerator, cooler drawers, prep, and dry storage area.
- Stocks/restocks items on line according to specifications.
- Understands and complies with food safety and temperature standards.
- Notifies a Manager immediately if a Guest has a complaint.
- Assists in an entire team effort.

- All other duties as assigned.

Professionalism and Style Expectations:

The following is expected of Grill Cook/bar tender:

- Serves great food with great service and a great attitude.
- Projects and assignments are completed thoroughly, professionally and with care in a timely manner.
- Adjusts to high pressure situations and is open to change.
- Assumes responsibility for personal growth and development.
- Conducts themselves (acts & dresses) professionally at all times
- Expresses ideas and conveys information clearly, effectively and professionally.
- Works to resolve disagreements; is respectful of peers and co-workers.

Knowledge and Skills:

Special Skills or knowledge necessary for this position:

- Full-Service grill and bar tending Experience is desired.
- Strong communication skills.
- Strong interpersonal skills; ability to communicate with individuals from diverse backgrounds.
- Organizational skills-Ability to be organized in a changing environment.
- Ability to maintain a calm professional demeanor during periods of uncertainty or crisis.
- Criminal Background Check Required.
- Possess or have the ability to obtain and/or maintain any government required licenses, certificates or permits required for food service workers.

Essential Physical Requirements:

Daily physical requirements and/or number of pounds that may need to be lifted on the job:

- Stands during most of the shift.
- Reaches, bends, stoops, lifts, shakes, pours, carries, and pushes.
- Lifts and carries tubs, trays, and cases weighing up to 30 lbs multiple times per shift.
- Frequent exposure to smoke, steam, high temperatures, humidity and cold.

Email resume/work history to golfwoodward1916@gmail.com