



RANCHO SANTA FE

Golf Club

Line Cook & Pizza Cook

Job Description

The Line Cook is responsible for a specific station and focuses on seasonal ingredients, fundamental techniques, and Chef building skills in a fast-paced kitchen.

Responsibilities include, but are not limited to:

- Set up and stock food items and other necessary supplies
- Cutting, chopping, mixing, and preparing sauces
- Grilling, frying, sautéing, and other cooking methods to specified recipes and standards

Qualifications/Requirements:

- Line cook experience
- Basic knife skills
- Positive attitude and team player
- Great communication skills
- Must have reliable transportation
- Wood fired pizza oven experience a plus, but not required

Physical Demands:

- Frequent or occasional need to perform the following physical activities: grasping, finger dexterity, bending, pushing, pulling, twisting. Lifting/carrying up to 50 pounds
- Standing and walking on various surfaces for an extended period of time

All offers are contingent upon a successful background check as well as a drug screening. (We follow Federal guidelines related to drug screening results), prior to appointment of position.

Rancho Santa Fe Association is an Equal Employment Opportunity (EEO) employer. We consider all qualified candidates regardless of race, color, national origin, religion, gender, age, veteran status, political affiliation, sexual orientation, marital status, pregnancy, disability or any other protected class under federal, state or local law.