



Line Cook

We are looking for an individual who is hard-working, ambitious and passionate to join our culinary team!

THE IDEAL CANDIDATE IS

Confident, positive and proactive with a strong sense of teamwork

Able to multitask efficiently.

Punctual, focused, dedicated & reliable, willing to work a flexible schedule.

Flexible to work holidays, weekends and nights.

Work well under pressure and have a strong desire to learn.

MUST-HAVE SKILLS:

Highly developed sense of urgency

Able to Stand for 5+ Hours

Ability to read, write & speak fluent English.

Culinary skills (knife skills, food knowledge, food handling & safety etc.)

Ability to lift/carry/move 50+ lbs; ability to stand upright for extended periods of time.

Ability to spend extended periods of time bending/twisting/reaching.

Willingness to learn and adapt.

NICE-TO-HAVE SKILLS:

Culinary Degree

ServSafe / Food Handlers Certification

If you are confident in your skills and passionate about customer service, we want you to apply!

ABOUT US

Up to Par Management is a leading club and hospitality management company specializing in golf, country club and hospitality operations. Up to Par is a growth-oriented company providing opportunities for its partner clubs and associates. Our Core Purpose is to positively impact others.

Up to Par exists to create success for its clubs and hotels through a philosophy of continuous improvement, operational excellence and flawless execution achieved through a culture of financial discipline, safety, and community and environmental stewardship that develops and delivers innovative solutions for its customers, while providing a dynamic and challenging environment for its associates.