

**Job Position:** Line Cook  
**Department:** Food & Beverage  
**Job Type:** Seasonal, Full-Time (April to October)  
**Projected Start Date:** Mid-April 2024  
**Compensation:** Range \$18 to \$22 per hour + tips



**Our Mission:**

*“Exceptional people delivering an exceptional experience!”*

As a BIG SKY team member you play a significant role in helping us deliver that promise to all of our guests this season. As an **exceptional person** you will be hardworking, passionate about service and honest with your manager and fellow team members. You will arrive at work in great spirits and you know when, where and how to have fun. You will communicate with your manager and fellow team members any suggestions, concerns or ideas for improvement.

**Summary:**

The line cook reports directly to the shift supervisor. He/she completes the day to day operations ensuring first class restaurant service for our guests. He/she prepares food and maintains inventory. He/she assists in providing a top quality service that wows the guest and keeps them wanting more, ensuring positive word of mouth, repeat visits and promotion of the entire golf club. He/she will maintain a positive and cooperative environment for all staff.

**RESPONSIBILITIES & DUTIES:**

Responsibilities include, but are not limited to:

- Ensuring all food presentations meet restaurant's specifications and commitment to quality
- Communicating with Chef to determine plans for special events and weddings
- Maintaining cleanliness
- Preparing and cooking food as demonstrated by recipes or a supervisor
- Assisting with dishwashing when necessary
- Helping manage food inventory which includes rotating stock and putting away orders

**Why work at Big Sky?**

- Be a part of a real team environment.
- Friendly & caring members that love Big Sky
- Competitive wages.
- Retention bonus available.
- Discounted meals
- Discounted merchandise
- Golfing privileges.