

- Demonstrate reliability, teamwork, and professionalism, supporting all departments when needed.
- Maintain flexibility to assist in other outlets or during special events as directed by management.
- Assist in other assignments not included in Duties & Responsibilities as directed by management to support overall Club operations.

Qualifications

- Minimum of 1–2 years of culinary experience; country club, resort, or pool café experience preferred.
- Must hold current Food Handler and ServSafe certifications; 360 Allergen Awareness Training required.
- Strong understanding of short-order cooking, grill work, and basic food preparation techniques.
- Ability to thrive in a fast-paced, high-volume environment while maintaining quality and organization.
- Excellent communication and teamwork skills.
- Must be available to work mornings, evenings, weekends, and holidays during the summer season.

Physical Requirements

- Ability to stand and walk for extended periods (up to 8 hours).
- Ability to lift, push, or pull up to 40 lbs.
- Frequent bending, reaching, and repetitive motions.
- Ability to work outdoors in warm or humid weather conditions.

Uniform & Appearance Standards

- Uniform provided by the Club must be clean and pressed at all times.
- Shoes must be closed-toe, slip-resistant, and in good repair.
- Personal appearance must reflect the professionalism and conservative standards of the Club.

Acknowledgment

I have read and understand the job description for my position. I understand the expectations, responsibilities, and requirements outlined above and agree to perform the duties to the best of my ability.

Associate Signature : _____ **Date :** _____

Manager Signature : _____ **Date :** _____