



CITY OF ANKENY IOWA
invites applications for the position of:

Tin Cup Bar & Grille Cook - Otter Creek Golf Course

SALARY:	\$16.00 Hourly
OPENING DATE:	02/03/23
CLOSING DATE:	03/26/23 02:00 PM
FUNCTION:	

Otter Creek Golf Course is seeking a part-time cook for our Tin Cup Bar & Grille for the 2023 golf season.

The position will begin in March 2023 and ends mid-November. Candidate must be able to work flexible hours, including nights and weekends.

The position pays **\$16.00/hour** (*subject to approval*). No benefits.

Under general direction of the Food and Beverage Manager and Assistant Food and Beverage Manager, the Tin Cup Cook is a member of the Food and Beverage Team and works closely with the Food and Beverage Manager and other Tin Cup team members to prepare meals for Tin Cup Bar & Grille. They are responsible for storing and serving food with consistent quality and Food Safety procedures. Excellent communication and organizational skills are required.

PRINCIPAL DUTIES AND RESPONSIBILITIES:

- Prepares all food items to order, following standard recipes and procedures within specified time limits.
- Preps assigned food items daily in preparation for opening time of 11:00am.
- Washes and cleans raw food products.
- Grills raw meats and prepped foods to order.
- Accepts or rejects ingredients from food and beverage vendors based on quality and quantity.
- 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.
- Logs and discards all product not used by the end of the shift on the "use by" date.
- Keeps the Grill Area neat, clean and sanitary.
- Cleans, organizes, and maintains walk-in 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 is injured or has a complaint.
- Assists in an entire team effort.
- All other duties as assigned

- Cooking experience a plus, but not required.
- Checks in orders from distributors.
- Assists the Tin Cup Concessions staff when time allows.

ENTRY REQUIREMENTS AND SKILLS:

- Past Cooking experience a plus, but not required.
- Must be willing to train and learn knowledge of kitchen equipment.
- Must be willing to learn proper sanitation practices and cooking temperatures.
- Must be able to work flexible hours, including nights and weekends.
- Must be 16+ years of age.
- Pre-employment drug screening and background check required

WORKING CONDITIONS:

With a population of more than 70,000, Ankeny is one of the fastest-growing cities in the Midwest. Incorporated in 1903, the city is located just north of Des Moines, Iowa's capital city. Ankeny was named one of the Top 100 Places to Live by Money magazine, Bloomberg Businessweek's Best Places to Raise Kids, and Family Circle's Top 10 Best Towns for Families. Ankeny also has been designated a Playful City USA community by KaBOOM!. Ankeny offers an enviable quality of life with pedestrian friendly neighborhoods, numerous recreational and cultural amenities, a thriving business community and access to higher learning. The vibrant community and its leaders are active and engaged. More information can be found at www.ankenyiowa.gov. The City of Ankeny is an Equal Opportunity Employer.

APPLICATIONS MAY BE FILED ONLINE AT:
<http://www.ankenyiowa.gov>

Position #00495
TIN CUP BAR & GRILLE COOK - OTTER CREEK GOLF COURSE
AD

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