



City of Ankeny Iowa

## Cook - Tin Cup Bar & Grille at Otter Creek Golf Course

<b>SALARY</b>	\$16.50 Hourly	<b>LOCATION</b>	4100 NE Otter Creek Dr, Ankeny
<b>JOB TYPE</b>	Temporary/Seasonal	<b>JOB NUMBER</b>	00685
<b>DEPARTMENT</b>	Parks and Recreation	<b>OPENING DATE</b>	01/30/2026
<b>CLOSING DATE</b>	3/29/2026 10:00 PM Central		

### Function

Otter Creek Golf Course is seeking a part-time cook for our Tin Cup Bar & Grille for the 2026 golf season.

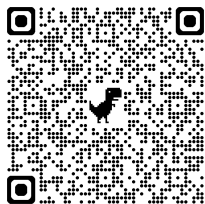
The position will begin in March and ends mid-November 2026. Candidate must be able to work flexible hours, including nights and weekends.

The position pays **\$16.50/hour (pending 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.

Applications be accepted online at [www.ankenyiowa.gov](http://www.ankenyiowa.gov) until position is filled. Interested individuals should submit their application online as soon as possible.

Application QR Code:



### 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.

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### Employer

City of Ankeny Iowa

### Address

410 West 1st St

Ankeny, Iowa, 50023-1557

### Phone

515-965-6400

### Website

<http://www.ankenyiowa.gov>

## Cook - Tin Cup Bar & Grille at Otter Creek Golf Course Supplemental Questionnaire

### QUESTION 1

Are you at least 16 years of age?

☐ Yes

☐ No

\* Required Question