

City of Ankeny Iowa

## Banquet Cook - Pinnacle Club at Otter Creek Golf Course

|                     |                            |                     |                                |
|---------------------|----------------------------|---------------------|--------------------------------|
| <b>SALARY</b>       | See Position Description   | <b>LOCATION</b>     | 4100 NE Otter Creek Dr, Ankeny |
| <b>JOB TYPE</b>     | Temporary/Seasonal         | <b>JOB NUMBER</b>   | 00686                          |
| <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

The Pinnacle Club at Otter Creek Golf Course is seeking a qualified Banquet Cook.

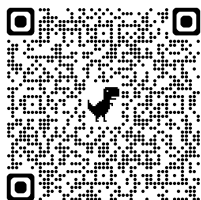
The position will begin in mid-March and ends in November 2026. This is a year round position with Winter hours based on scheduled events. Hours range between 30 - 40 hours per week depending on event scheduling. Candidates must be able to work flexible hours including nights and weekends.

Position pays **\$18.50/hour (pending approval)**

Under general direction of the Food and Beverage Manager , the banquet cook is a member of the Food and Beverage Team and works closely with the Food and Beverage Manager and other banquet team members to prepare meals for large parties. This position is responsible for storing and serving food with consistent quality and Food Safety procedures. Excellent communication and organizational skills are required.

Please complete an employment application online at [www.ankenyiowa.gov](http://www.ankenyiowa.gov) as soon as possible. Applications accepted until the position is filled.

Application QR Code:



### Principal Duties and Responsibilities

- Coordinate all food orders for buffet service or appetizer stations.
- Assist in directing and correcting the presentation and portioning of food for all banquet functions.
- Adhere to policies and procedures regarding sanitation and sanitary food handling.
- Maintains the work area, including all counter tops, utensils, equipment, and refrigeration in a clean and sanitary condition in accordance with state, county, and company health regulations and safety regulations.
- Have thorough knowledge of menus and the preparation required, according to Pinnacle Club standards.
- Maintain cleanliness and organization of all storage areas

- Proficiency in the following cooking techniques: charbroiling, deep-frying, sauté, roasting and par-cooking.
- Recognize quality standards in fresh vegetables, dairy, and meat products.
- Maintain clean and sanitary environment with knowledge of proper food handling, storage, and sanitation.
- Breakdown buffets, storing food and equipment properly at the end of each meal period.
- Know the location and operation of all fire extinguishing equipment.
- Assists in the training of Tin Cup Bar & Grille cooks, making sure menu items are made consistently to Tin Cup standards.
- Will assist cooking in the Tin Cup Bar & Grille when needed.

## Entry Requirements and Skills

- Must be at least 18 years of age and be able to work flexible hours including nights and weekends.
- Have at least two (2) years experience in food preparation or an associate's degree in culinary arts.
- Pre-employment background and drug screening 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>

## Banquet Cook - Pinnacle Club at Otter Creek Golf Course Supplemental Questionnaire

### QUESTION 1

Are you at least 18 years of age?

- ☐ Yes
- ☐ No

### \*QUESTION 2

Do you have two (2) years experience in food preparation?

- ☐ Yes
- ☐ No

\* Required Question