

Ballantyne Country Club

FULL-TIME LINE COOK JOB DESCRIPTION

Ballantyne Country Club (BCC) is currently interviewing candidates for a **Full Time Line Cook**. The primary focus will be providing guests with excellent food in accordance with the company's established food production and quality assurance standards. This position is located at our main clubhouse, where our dining area and golf course are located.

The Line Cook reports directly to the Executive Chef, and works closely with the Chef de Cuisine.

Essential Responsibilities:

- Responsible for preparing a variety of meats, seafood, poultry, vegetables, and other food items in broilers, ovens, grills, fryers, and other kitchen equipment
- Responsible for stocking and maintaining sufficient levels of food products at line stations
- Responsible for maintaining a clean and sanitary work station
- Responsible for following proper plate presentation and garnish set-up for all dishes
- Responsible for closing the kitchen properly, according to the closing checklist
- Other responsibilities may be assigned

Qualifications:

- Ability to work flexible hours Tuesday through Sunday, including holidays; eligibility for excellent benefits begins after 90 days of employment
- **2 years a la carte experience**; fine dining experience is preferred
- Culinary degree preferred or comparable work experience.
- Authorization to work in the United States

To Apply:

Please submit your complete [application](#) and resume to either:

- Email: careers@ballantyneclub.com
- Fax Number: 704-544-7554

About Ballantyne Country Club (www.ballantyneclub.com):

Ballantyne Country Club is a private, member-owned club located in Charlotte's popular south-end area of Ballantyne. Our Club features classic club amenities such as a Rees Jones designed golf course, an elegant Clubhouse, full-service dining, tennis programming, fitness center and swimming pools. We are a family-oriented country club. Ballantyne Country Club is an Equal Opportunity Employer.