



Oakmont Country Club – Oakmont, Pennsylvania Pool Grill - Lead Line Cook

Few venues in the world of golf have the championship tradition of Oakmont.

Introduced in 1903 by designer Henry Fownes, Oakmont Country Club has hosted more combined USGA and PGA championships than any other course in the U.S., including nine United States Opens, five U.S. Amateurs, three PGA Championships, and two U.S. Women's Opens.

Oakmont remains perhaps the most difficult course in North America, with 175 deep bunkers (personified by the Church Pews), hard and slick greens that slope away from the player, and tight fairways requiring the utmost precision. Oakmont was the site of "the greatest round of the 20th century": Johnny Miller's final round 63 at the 1973 U.S. Open. Golf Digest ranks Oakmont #5 in its most recent version of America's Top 100 courses.

We are seeking a Pool Grill Lead Line Cook to join our team for the summer season! The Pool Grill Lead Line Cook leads the Pool Grill Cooks and ensures that member satisfaction standards are consistently attained. The Pool Grill Lead Line Cook is expected to maintain the highest professional food quality, creativeness and sanitation standards. Experience is preferred, but willing to train the right candidate. Must have open availability, including evenings, weekends and holidays. A competitive salary is offered.

Job Responsibilities include, but not limited to:

- Sets up the Pool Grill Line
- Cooks items on the menu as requested

- Prepares sauces and accompanying garnishes for all menu items
- Requisitions supplies needed to produce menu items
- Cover, dates and neatly stores all prepared food items
- Cleans and sanitizes the Pool Grill Kitchen
- Prepares all salad items (washes and cuts lettuce, vegetables, fruits, meats, etc.) and maintains product levels during service hours
- Makes sandwiches according to club recipe standards
- Cleans equipment and ensures that pantry area refrigerator and walk-in are clean and neat
- Ensures that work station and equipment are clean and sanitary
- Adheres to state and local health and safety regulations
- Maintains the highest sanitary standards
- Assists in party preparation
- Works to ensure the Pool Grill areas and kitchen are clean and up to club and health official's specifications and standards.
- Develop Pool Grill menus with the direct assistance from the Executive Chef and/or Executive Sous Chef
- Assist the Leadership Team to develop and monitor food and labor budgets for the Pool Grill
- Develop, implement and follow up on all side work duties and responsible teammates
- Maintain inventory of special Pool Grill items

Interested candidates should email their current resume to:

Bethany Rodkey, Human Resource Coordinator

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