



## Stonewolf Chef/Cook

### Job Descriptions

- Prep & cook food according to supervisors & food handler's guidelines
- Operate kitchen equipment safely & adhere to safety/security guidelines
- Knowledgeable of cooking procedures and kitchen equipment
- Knowledgeable of food & supply ordering
- Label & date stored food and rotate as needed
- Clean, stock, and tidy kitchen & dishwashing workspace
- Flexible with scheduling & job responsibilities
- Other responsibilities as directed by the supervisors

### Job Qualifications

- 1 year experience cooking in a casual restaurant preferred
- Culinary education preferred
- High School Diploma or equivalent required
- Must be at least 21 years of age
- Excellent problem-solving skills & verbal communication
- Able to work in a fast paced team setting & be time efficient
- Open to flexible work hours including weekends, evenings, & holidays
- Able to stand on feet for long periods of time & able to lift 50 pounds

### Contact Our Us For More Information

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