



Job Title: Part-Time Cook (Golf Course)

Company: Fred Smith Company

Location: Riverwood Golf Club

Employment Type: Part-Time

Pay Rate: \$12.00 per hour

Position Summary

The Part-Time Cook is responsible for preparing and serving food for golfers, guests, and staff in a fast-paced golf course environment. This role supports daily food operations at the clubhouse, snack bar, or grill, ensuring quality, efficiency, and positive customer experience.

Key Responsibilities

- Prepare and cook menu items including grill items, sandwiches, snacks, and daily specials
- Ensure food is prepared quickly and presented well, especially during peak tee times
- Maintain a clean, organized, and sanitary kitchen and service areas
- Follow all food safety and sanitation guidelines
- Assist with food prep, stocking, and restocking supplies
- Monitor inventory and communicate needs to management
- Properly store food and minimize waste
- Support team members to ensure smooth daily operations
- Clean and maintain kitchen equipment, utensils, and work areas

Qualifications

- Previous cooking or food service experience preferred
- Grill or short-order cooking experience is a plus
- Ability to work efficiently in a fast-paced environment
- Strong attention to detail and time management skills
- Team-oriented with a positive attitude
- Availability to work mornings, weekends, and holidays

Physical Requirements

- Ability to stand for extended periods



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- Ability to lift to 30–50 pounds
- Comfortable working in a hot kitchen environment

Work Environment

- Golf course clubhouse, grill, or snack bar setting
- Fast-paced during peak hours, weekends, and tournaments
- Team-oriented environment with occasional guest interaction

Schedule

- Part-time hours based on business needs, including seasonal demand

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