



Job Title: Grill Staff	Full-time or Part-time: Part-Time, Year Round
Reports to: Grill Lead,	Hourly or Salary: hourly
Date Revised: 7/21	Name:
Prepared by: Todd Laxson	

Position Overview:

A grill staff position at Cherokee Ridge Golf Course will have a wide range of duties as it pertains to the daily operation of the grill. The duties of this position start with the important task of customer service and customer satisfaction as it pertains to the beverages and food served here at the golf course. The main areas a grill staff member will be working is at the counter in the Grill on the Green, as a food runner which will be responsible for quality and consistency assurance, cooking detail or providing service on the beverage cart.

As a recreational business, our operation depends on the free time of our patrons. Our hours of operation can vary vastly depending on the season, weather and scheduled business. The majority of our busy days and higher volume business fall in the warmer months and on the weekends so it is expected that, for the most part, our employees are available to work a schedule that will fluctuate. The operation itself in the peak time of the year is open fourteen or more hours per day which makes for a myriad of shift start and end times as well as shifts available every day.

Principal Duties and Responsibilities (Essential Functions):**

- The drive and desire to provide excellent customer service
- The ability and experience to operate a cash register
- Proficiency in general math
- Knowledge of how to balance a check book
- Ability to work as part of a group, as well as independently
- Great communication skills
- Great organizational abilities
- Time management skills
- Willingness to complete other duties as assigned

Supervision Received:

Grill Staff report directly to the Grill Lead positions and the Head Golf Professional. They report indirectly to the Golf Course Superintendent and General Manager of the Cherokee Metropolitan District.

Supervision Exercised:

Depending on the role of grill staff there may be a time that you will be supervising the rest of the grill staff working with you. If the Grill Lead is not in the area, or on duty the grill staff designated as the "cook" at that particular time will be in charge of the operation and will be making decisions as the managing authority. It is critical to the operation that acting management consults supervisors immediately if they are unsure of procedures.

Qualifications & Skills:

REQUIRED:

- High school diploma or equivalent

PREFERRED:

- Knowledge of point of sale software is preferred
- Prior cooking experience is preferred
- Basic computer knowledge is important
- Current Health Department code knowledge is a plus
- Successful conflict resolution experience

Recreation Industry Proviso:

Our shifts and needs vary every day and the golf course is open seven days a week the majority of the year. Weekend and holiday work is a given as it is some of our busiest periods and the staffing is maximized to handle volume.

Compensation:

This position when compared in duties in the area averages between \$12.75 and \$13.20 /hour without benefits or guaranteed hours.

This position is being offered to you at \$_____ per hour without benefits or guaranteed hours.

Indirect Compensation:

There is also a golf benefit included in your employment at Cherokee Ridge that starts after your first two weeks of employment. The details of the golf benefit will be covered after acceptance of a position at Cherokee Ridge.

Position accepted by: _____ Date: _____

** To comply with regulations by the American with Disabilities Act (ADA), the principal duties in job descriptions must be essential to the job. To identify essential functions, focus on the purpose and the result of the duties rather than the manner in which they are performed. The following definition applies: a job function is essential if removal of that function would fundamentally change the job.