

LINE COOK / SOUS CHEF

Executive Chef Michael Lus - a talented industry veteran and mentor - is seeking an **EXPERIENCED LINE COOK / SOUS CHEF** to round out his team and to work in our scratch kitchen. Fast-paced, positive working environment in a very busy a la carte restaurant and wedding/banquet facility. Member dining and take-out food service is available 5 days a week, featuring both classic and modern entrees using the freshest and best-sourced ingredients.

The right candidate for will have excellent culinary experience and the ability to cook a variety of different cuisine. Been a Roundsman or Saute Chef? If you can work the broiler, grill, fryer, saute station and even bake, then come on in! Must be able to read tickets, multi-task and communicate effectively on the line with co-workers.

WE ARE BUSY!! You will pump out 150-200 dinner covers in 4 hours on a busy summer night. You are a reliable hard worker, pay attention to detail, follow proper food-handling and sanitation procedures and you have a great attitude! Join our team and grow with us.

ABOUT WHITE CLIFFS: Private, resort-style golf and country club located right on Cape Cod Bay in south Plymouth, we have 358 resident members in our gated community and 140+ non-resident members. The club offers golf, tennis, swimming, exercise facilities, dining and access to our private beach.

Benefit Conditions:

- Waiting period may apply
- Only full-time employees eligible
- 5-Day workweek; Guaranteed 2 days off
- Free golf on Mondays

Typical start time:

- 10AM

Typical end time:

- 10PM