

Join the LeBaron Hills Team!

Job description

LeBaron Hills Country Club opened in 2001 as one of the premier golf courses on the South Shore. The championship 18 hole private course designed by Cornish, Silva & Mungeam, Inc. is a challenging 6803 yards with a par of 72. Along with the golf course, LeBaron Hills Country Club has top class practice facilities that include a 10 acre practice range, 40-yard short game hole complete with a regulation green and bunker, and a 60,000 square foot practice green. LeBaron Hills plays host to approximately 23,000 rounds annually between member and guest play.

While our primary focus is creating an exceptional experience for our members, we also host a select number of outside functions and outings throughout the year. From golf to dining to special events, our team works together to make sure every guest feels welcome and cared for. Behind the scenes, we're equally dedicated to running a smooth and professional operation, with strong business practices that support the member experience.

Position Description

As a **lead line cook**, you will work closely with the other lead line cooks in daily kitchen operations and execute the vision of the executive chef. You will collaborate with an ambitious team of cooks to deliver high-quality dishes for both à la carte service and banquet events, ensuring smooth and efficient execution.

This role places **high standards and exceptional quality of work at the forefront of every task**. You are responsible for upholding and reinforcing the expectations set by the Executive Chef, ensuring consistency, precision, and attention to detail in every dish leaving the kitchen.

You will lead by example, promoting a culture of accountability, professionalism, and pride in craftsmanship. Your influence will help maintain a high-performance kitchen environment where excellence is consistently expected and delivered across all service periods and events.

Duties and Responsibilities:

- **Kitchen Leadership** by supervising and supporting line cooks and kitchen staff, working stations and assisting the chef or kitchen manager with coordinating daily kitchen workflow.
- **Opening and Closing Kitchen Duties** by preparing stations and ingredients before service, cleaning and shutting down work areas after shifts, and completing daily cleaning and maintenance checklists.
- **Food Preparation and Cooking** Assist with the preparation and cooking of dishes and banquets while maintaining strict portion control and quality standards for all items leaving the kitchen.
- **Inventory and Kitchen Organization** by monitoring stock levels, rotating inventory using FIFO methods, receiving and storing deliveries properly, and maintaining clean, fully stocked prep stations.

- **Communication and Teamwork** by effectively with servers, chefs, and kitchen staff, coordinate timing between stations to ensure smooth service, and help resolve kitchen issues quickly during service.
- **Menu Development** Support menu creation, research and development of new dishes, and execution of seasonal menus with an understanding of product seasonality and overall menu concepts.
- **Health and Safety** Ensure the kitchen consistently meets hygiene and safety regulations, enforce proper food handling practices, and conduct regular inspections of equipment and work areas.

Experience:

Mandatory Experience

- 2+ years in professional kitchens
- Food prep, station management, and plating consistency
- Knowledge of food safety standards and sanitation
- Multi-tasking prep and a la carte demand

Desired Experience

- Scratch cookery
- Whole product fabrication
- Inventory, ordering, and food cost control
- Menu development and execution

While experience across all areas of the role is preferred, we would be glad to meet early-career professionals or someone looking to transition into the role. We encourage anyone who is self-motivated and professionally driven, with exceptionally high standards to apply.

Job Type:

- Full-Time, Seasonal

Salary:

- \$18-\$20

Schedule:

- This role requires flexibility throughout the year. Event days, including many evenings and weekends, are a core part of the job, and your schedule will shift based on the club's event and tournament calendar.

Work Location:

- In person, Lakeville, MA

How to Apply:

- Send a **Resume** to Max Smith, Executive Chef at Msmith@lebaronhills.com with **Lead Line Cook Position – [YOUR NAME]** in the Subject line.

EQUAL EMPLOYMENT OPPORTUNITY (EEO) POLICY

LeBaron Hills is committed to providing equal employment opportunities and advancement to all individuals. Employment decisions are based on merit, qualifications, and abilities. LeBaron Hills does not discriminate in employment opportunities or practices on the basis of a person's race, color, religion, sex, sexual orientation, gender identity, national origin, ancestry, age, disability, status as a disabled Veteran or Vietnam-era Veteran, genetic information or other protected status.