



Now Hiring *Experienced Cooks*

Full-Time & Part-Time · Year-Round · Club Dining, Pool Bar & Events

\$22 – \$24 / HR BASED ON EXPERIENCE

THE OPPORTUNITY

Cook at Every Level of the Operation

Falmouth Country Club is hiring experienced cooks to join our year-round culinary team. You'll work across the full scope of our kitchen — club dining in the main restaurant, the Pool Bar & Grille during the outdoor season, and event and banquet production throughout the year.

This is a role for cooks who've put in the work and want a permanent home — not a seasonal gig. You'll bring consistency, speed, and high standards to every station you touch. The right candidates are reliable, versatile, and take genuine pride in the food that leaves the window.

If you're looking for a kitchen with real variety, year-round stability, and a team that's building something worth being part of — this is it.

THIS IS YOU

The Cook We're Looking For

- You stay calm when the board is full and the window is stacked.
- You show up on time, every time, and your crew knows they can count on you.
- You take pride in a clean station, sharp knives, and consistent execution.
- You communicate clearly, anticipate what's needed, and jump in without being asked.
- You're comfortable moving between the main kitchen, Pool Bar & Grille, and event production without missing a beat.
- You follow specs, hold portion control under pressure, and you don't cut corners when it gets busy.

SKILLS

What We're Looking For

MUST-HAVE

- 2+ years of professional kitchen experience
- Strong line skills — grill, sauté, fry, or production
- Able to stand for 8+ hours and lift/carry 40+ lbs. regularly
- Fluent English — read, write & speak
- Professionalism and a positive attitude during high-volume service
- Reliable, punctual, and available for a flexible year-round schedule

NICE-TO-HAVE

- Culinary degree
- ServSafe or Food Handlers Certification
- Fine dining or private club experience
- Banquet or event production experience
- Grill, sauté, or specialty station expertise
- Management experience or interest in advancement

THE WORK

Where You'll Be Cooking

Year-round across every part of the culinary operation:

CLUB DINING

POOL BAR & GRILLE

BANQUETS

EVENTS

LINE COOKING

GRILL

SAUTÉ

PRODUCTION

PREP

THE DETAILS

What You Can Expect

STARTING PAY

\$22 – \$24 / Hour
Based on experience

SCHEDULE

Flexible
Year-round, includes weekends

AVAILABILITY

Full & Part-Time
Year-round positions

BENEFITS

Health, Dental & Vision
Full-time employees

GROWTH

Advancement Path
Grow within the kitchen

OTHER PERKS

PTO & Employee Discount
Paid time off included

We Look Forward to Meeting You

This is a kitchen for cooks who want to stay, grow, and be proud of what they put out every day. If you've got the skills and the consistency — we want you on the team.

Apply on Indeed or fill out the employment interest form at falmouthcc.org. Please do not contact the club directly or visit to apply.