



Now Hiring Seasonal Cooks

Full-Time & Part-Time · Seasonal · Line, Events & Production

\$21 – \$23 / HR + UP TO \$1,560 END-OF-SEASON BONUS

THE OPPORTUNITY

Prove Yourself This Season

Falmouth Country Club is hiring 2–3 experienced cooks for the 2026 season. This is a high-energy, high-volume culinary department where speed, cleanliness, and consistency matter every shift. You'll work across the Pool Bar & Grille and club dining operations — line, events, and production.

Complete the full season and walk away with up to \$1,560 on top of your regular pay. The bonus rewards punctuality, professionalism, and flexibility throughout the season. It's yours to earn from day one. Full program details at onboarding.

Prove yourself this season and there's a path to year-round employment and culinary management.

THIS IS YOU

The Cook We're Looking For

- You're the cook who stays 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 working a flexible schedule including early mornings, nights, weekends, and holidays as needed during the season.
- You have solid line skills, strong knife technique, and you work well in a team with a real sense of urgency.
- 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

- Able to stand for 8+ hours
- Able to lift and carry 40+ lbs. regularly
- Fluent English — read, write & speak
- Professionalism and a positive attitude during high-volume service

NICE-TO-HAVE

- Culinary degree
- ServSafe or Food Handlers Certification
- Management experience
- Private club or high-volume kitchen experience
- Grill, sauté, or production specialty

THE SEASON

What You'll Be Working Across

Mid-April through September. Some flexibility in start date. No housing provided.

LINE COOKING

GRILL

SAUTÉ

PRODUCTION

EVENTS

POOL BAR & GRILLE

CLUB DINING

PREP

THE DETAILS

What You Can Expect

STARTING PAY

\$21 – \$23 / Hour

Based on experience

BONUS

Up to \$1,560

End-of-season, earned from day one

SEASON

Apr – Sep 2026

Some start date flexibility

BENEFITS

Health, Dental & Vision

Full-time employees

SCHEDULE

Flexible

Mornings, nights, weekends, holidays

GROWTH

Year-Round Path

Prove yourself for a permanent role

Good Pay. Real Bonus. A Shot at Staying.

Spots are limited. If you've got the skills, the stamina, and the drive to finish what you start — 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.