

Morning Prep Cook

Exeter Golf Club

Location: Centralia, Ontario, Canada

Department: Food and Beverage

Reports To: Chef

Classification: Part Time Seasonal positions

Perks: Includes complimentary golf, staff meal during shifts worked, discount on meals at all other times

Summary:

The Morning Prep Cook position gives the applicant the opportunity to work independently and as part of a team in a fun, fast paced learning environment. As a morning prep cook you play a key role as part of the culinary team for banquets and restaurant service.

Primary Responsibilities include but not limited to the following:

- Turning on equipment and setting up the line for line cooks
- Various prep items, blanching fries, chicken tenders
- Mixing, weighing and forming burgers
- Cutting various products for the line, slicing, dicing, etc.
- Topping up squeeze bottles, and line inserts to be prepared for service
- Flipping, cleaning and fillings line items

Qualifications:

- Able to work flexible shifts
- Willingness to learn new skills
- A good attitude
- Ability to work as a team or independently

Apply:

Please submit your resume and cover letter to the Chef Rory at hospitality.exeter@golfnorth.ca. Please write "Exeter Golf Club - Morning Prep Cook" in the subject line.