Seasonal Line Cook Assistant

Calerin Golf Club

Location: Erin, Ontario

Department: Food and Beverage **Reports To:** Hospitality Manager

Classification: Part Time & Full Time Seasonal positions available April - November

Compensation: Competitive wages

Perks Include: Complimentary golf, staff meal during shifts worked, discount on meals at all

other times.

Summary:

The Seasonal Line Cook Assistant position gives the applicant the opportunity to work independently and as part of a team in a fun, fast paced environment. As a Kitchen Assistant you will be a pivotal team member supporting our restaurant and banquet event services.

Primary Responsibilities:

- Use the grill, flattop, deep fryers and ovens
- Prepare and cook a variety of menu items, including breakfast items and sandwiches
- Prepare and cook BBQ items, including Hamburgers, Hotdogs and Sausages
- Prepare ingredients beforehand (Wash, cut, peel, etc.)
- Wash dishes, sanitize surfaces, take out trash, and organize storage areas
- Clean food preparation equipment, work areas, and counters or tables
- Check inventory levels and inform management of low stocks
- Receiving and storing deliveries from suppliers
- Prepare menu items and set-up for banquet buffets and plated menus
- Other duties as required

Skills & Abilities:

- Minimum 6 months experience as a Line Cook required
- A good attitude and willingness to learn new things
- Interest in working as a team
- Reliable means of transportation to and from work
- Legally able to work in Canada
- Safe Food Handler Certification or willingness to obtain
- Ability to work well under pressure in a fast-paced environment
- Ability to multi-task efficiently
- Excellent customer service skills

Apply:

Please submit your resume and cover letter to Chuck Peebles, manager.calerin@golfnorth.ca and "CC" to hospitality.calerin@golfnorth.ca . Please write "Seasonal Line Cook Assistant" in the Subject line.