

Kitchen Line Cook

Forest Golf Club & Inn

Location: Forest, Ontario

Department: Food & Beverage

Reports To: F&B Manager | Head Chef

Classification: Full Time / Part Time Seasonal (must be available to work any shift including evenings, weekends & holidays)

Summary:

Are you professional, positive and have a great sense of humour? Do you have a passion for food and knack for creativity? Are you enthusiastic about hospitality and believe in creating a legendary customer experience? Then we look forward to hearing from you! We are looking for team members for our busy Golfview restaurant, Lower Lounge and Banquet event facility. This is a great opportunity to gain valuable experience. We have part-time and full-time seasonal positions available.

Primary Responsibilities:

- Prepare food for service
- Provide exceptional and timely service to our guests
- Become well versed in all menu items and able to effectively execute the dishes
- Set up and stock stations with necessary supplies
- Always maintain cleanliness of your work environment and adhere to the Health Food Safety standards
- Being an integral part of a team, support your co-workers and have fun while doing so
- Being resourceful and able to "think on your feet" to solve problems
- This description is not intended, and should not be construed to be an all inclusive extensive list of responsibilities, or work related conditions associated with the job

Duties Include but not Limited to the Following:

- Setting up and stocking stations with all necessary supplies
- Preparing food for service (e.g. chopping vegetables, meat, and poultry preparation and or preparing sauces)
- Cooking menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow direction as set by the F&B Manager | Head Chef
- Work with the F&B Manager and Head Chef on the design of Dining Room, Banquet and Special Menus
- Clean up station and take care of leftover food, packaging and dating appropriately
- Order, Stock and Receive inventory appropriately
- Accurately use Waste Sheet
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

Qualifications:

- You must have a genuine interest in interacting with others and providing each guest and team members with a positive and friendly experience
- Excellent critical thinking and time management skills
- Able to work flexible shifts
- Have well developed communication and customer service skills
- Ability to perform basic math functions
- You are organized and can effectively multitask
- Eager to be part of a team but also excel working independently
- Punctuality

- 1-2 years as a line cook in a professional environment
- First Aid (preferred)
- Health Food Safety Certification (required)

While this is not all encompassing the nature of this job description is to provide a basic understanding of the role and responsibilities of our line cook(s) including all other job-related duties.

Apply:

Please submit your resume & cover letter in confidence to Andrew Palmer, General Manager at manager.forest@golfnorth.ca.