

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.