

## **Front Line Cook**

### **Scenic Woods Golf Club**

**Location:** Hannon, Ontario, Canada

**Department:** Food and Beverage

**Reports To:** General Manager and Head Chef

**Classification:** Full Time Seasonal (must be available to work any shift including days, weekends & holidays)

**Summary:** The chosen candidate must be certified with Food Handlers. Available immediately. Working in a medium to fast paced kitchen. Front line cooking to a medium sized menu.

#### **Primary Responsibilities:**

- This employee will be working independently and occasionally with the main chef.
- Fast food environment with a variety of items
- Setting up buffet for small to large functions

#### **Qualifications:**

- Must have minimum 2-3 years of basic kitchen knowledge
- Food Handlers certified

#### **Apply:**

Please submit your resume & cover letter to Richard Sweeting, General Manager at [manager.scenicwoods@golfnorth.ca](mailto:manager.scenicwoods@golfnorth.ca).