

Line Cook

Grey Silo Golf Club

Job Title: Line Cook

Club Name: Grey Silo Golf Club

Location: 2001 University Ave, Waterloo, Ontario, Canada

Department: Food and Beverage

Reports to: Kim Reinhardt-Hospitality Manager

Classification: Full time and part time seasonal (must be able to work any shift including mornings, days, evenings, weekends and holidays)

Summary:

We are looking for a professional line cook to prepare food to the exact chef's specifications and to set up stations for menu. Line cook duties will consist of assisting the chef with their daily tasks. The successful candidate will play a key role in contributing to our customer satisfaction and acquisition goals.

Primary Responsibilities

- Set up and stocking stations with all necessary supplies
- Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow executive or sous chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- 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:

- Proven cooking experience, including experience as a line chef, restaurant cook or prep cook
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks
- Familiar with industry's best practices
- Safe Food Handling Certificate
- Must have own transportation

Apply:

Please submit your resume and cover letter to Kim Reinhardt, Hospitality Manager at hospitality.greysilo@golfnorth.ca. Please write Grey Silo-Line Cook in the Subject Line