

## **Beaverdale Golf Club**

### **Line Cook**

**Location:** Cambridge, Ontario, Canada

**Department:** Food and Beverage

**Reports To:** Food and Beverage Manager

**Classification:** Part Time Seasonal (must be available to work any shift including early mornings, days, evenings, late nights, weekends & holidays)

### **Summary:**

Line cooks handle daily chores related to the preparation of food.

Their tasks include preparing the food stations, stocking the pantry, organizing the kitchen, etc. Must have a Food safe Certificate and would prefer Smart Serve.

### **Primary Responsibilities:**

- Following recipes.
- Following the standards of quality of the specific kitchen and the state.
- Preparing different food items.
- Knowing various cooking methods.
- Restocking kitchens and pantries.
- Managing the designated food stations

### **Qualifications:**

- Willing to train the right candidate with little or no experience

### **Apply:**

Please submit your resume & cover letter to Chris Watson, Line Cook at [chris.golf21@protonmail.com](mailto:chris.golf21@protonmail.com). Please write Beaverdale - Line Cook in the Subject line.