

Line Cook

Dundee Country Club

Location: New Dundee, Ontario, Canada

Department: Food and Beverage

Reports To: Executive Chef

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

Summary:

Under the direction of the Head Chef, the Line Cook assumes responsibility for following menu specifications and ensuring food quality is to the highest standards.

Primary Responsibilities:

- Ensure food is safely stored and properly labeled and dated.
- Practices FIFO with all food products.
- Prepares food within scheduled time constraints.
- Ensures meals are presented with visual appeal, taste and quality.
- Ensure safe food handling procedures are followed.
- Control waste and to work to high efficiency with food ingredients.
- Ensure that the kitchen area is always clean and orderly.

Qualifications:

- Must have local food handlers' certification.
- Reliable, courteous and displays the values of Golf North.
- Flexible to work a variety of shifts.

Apply:

Please submit your resume & cover letter to Shane Beahan, Executive Chef at Chef.dundee@golfnorth.ca. Please write Dundee Country Club, Line Cook in the Subject line.