

Exeter Golf Club

Seasonal Line Cook

Location: Centralia, Ontario, Canada

Department: Culinary Team

Reports To: Chef

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

Summary:

The Seasonal Line Cook position gives the applicant the opportunity to work independently and as part of a team in a fun, fast paced kitchen environment. As a Line Cook you will be a pivotal team member supporting our restaurant and banquet event services.

- Prepare menu items for take-out, in-restaurant service and banquets

Primary Responsibilities:

- Complete tasks as assigned by the chef including but not limited to:
 - Prep items for use in menu items
 - Assemble menu items
 - Clean the kitchen

Qualifications:

- Experience is preferred but not required.
- Reliable means of transportation to and from work.
- Legally able to work in Canada.

Apply:

Please submit your resume to the Chef Rory at chefgoulding@hotmail.com. Please write "**Seasonal Line Cook**" in the Subject line.