

***Job Title* Cook/Service Counter**

***Club Name* Brookfield & Beaverdale Golf Clubs**

Location: *Cambridge*, Ontario, Canada

Department: *Food & Beverage

Reports To: F&B Supervisor

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

Compensation: \$14.25-\$15.00 (dependant on experience) hourly plus gratuities

Summary:

Smart serve required, Safe Food Handling, must be over age of 18+, outgoing, good numeracy skills, willing to assist their team open to work 24-30 hours weekly. Dependable, experience an asset but not mandatory. Critical thinker can work independently or with a team-flexible, positive outlook. Organized and responsible. Knows the foundations of cooking and safe food storage practices HACCAP

Primary Responsibilities:

- Assisting the food & Beverage manager, cooking, and service-willing to potentially grow into a greater role

Qualifications:

- Experience with cooking and food handling and understanding of HACCAP.
- Available until the snow flies
- Willing to learn new skills.
- Appreciates their role and is focused on improving the guest experience

Apply:

Please submit your resume & cover letter to *Barbara Warry, *Cook/Service Counter* at *bwarry@golfnorth.ca*. Please write “*Brookfield/Beaverdale Cook/Service Counter*” in the Subject line.