

**Job Title:** Line Cook

**Club Name:** Grey Silo Golf Course

**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](mailto:hospitality.greysilo@golfnorth.ca). Please write Grey Silo-Line Cook in the Subject Line