

## **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:**

- Line cooking experience is 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](mailto:chefgoulding@hotmail.com). Please write "**Seasonal Line Cook**" in the Subject line.