

Line Cook

The Oaks of St. George

Location: Paris, Ontario, Canada

Department: Food & Beverage

Reports To: Food & Beverage Manager & General Manager

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

Salary: \$16 - \$18 *Depending on Experience*

Summary:

We are seeking a line cook to join our team at the Oaks of St. George for the remainder of the 2021 season. Starting ASAP and going through Mid October

Primary Responsibilities:

- Preparing grab and go food items such as hot dogs & sandwiches etc.
- Cooking menu items to order using a variety of different kitchen equipment
- Maintaining appropriate inventory levels
- Keeping a clean and safe food environment
- Preparing Weekly Food Orders From Various Suppliers

Qualifications:

- Safe Food Handler's Certificate|
- 1+ Years of Line Cook Experience

Apply:

Please submit your resume & cover letter to Greg Baetz, General Manager at manager.theoaks@golfnorth.ca. Please write "Oaks - Line Cook" in the Subject line.