

Line Cook

Calerin Golf Club

Location: Erin, ON

Department: Food and Beverage

Classification: Part-time, Seasonal

Salary: \$16 - \$18 per hour

Summary:

We are looking for a dedicated Line Cook who aspires to develop incredible culinary skills and grow their career. Allowance to build your own menu items for Leagues, tournaments, and other gatherings.

Responsibilities:

- Serves meals by reviewing recipes; assembling, combining, and cooking ingredients; and maintaining a sanitary kitchen.
- Attends to the detail and presentation of each order.
- Completes hot meal preparation by grilling, sautéing, roasting, fryers and assembling
- Adheres to proper food handling, sanitation, and all safety procedures
- Stores leftovers according to established standards.
- Contributes to daily, holiday, and theme menus
- Maintains cleanliness and sanitation of equipment, food storage, and work areas.
- Assists with orienting new employees to their work area.
- Ability to work on days, nights, weekends, and holidays (either part or full-time)

Qualifications:

- You have a minimum of one (1) year of restaurant kitchen experience in a comparable environment
- You have strong organization and time management skills.
- You are passionate about the food industry and culinary excellence.
- Self-motivated, high energy, good at multitasking
- Current food handler's card and other certification as required by federal/provincial/local law

To Apply:

Please forward resume to manager.calerin@golfnorth.ca