

Cook

Trafalgar Golf and Country Club

Location: Milton, Ontario, Canada

Department: Food and Beverage

Reports To: *(General Manager)

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

Salary: \$17-\$20 hour

Summary: Looking for experienced cooks for a fast-paced environment. Salary based on experience. Tips and golf privileges included.

Primary Responsibilities:

- Pleases customers by providing a pleasant dining experience.
- Serves meals by reviewing recipes; assembling, combining, and cooking ingredients; and maintaining a sanitary kitchen.
- Executes cold food production in accordance with standards of plating guide specifications.
- Attends to the detail and presentation of each order.
- Places and expedites orders.
- Prepares ingredients by following recipes; slicing, cutting, chopping, mincing, stirring, whipping, and mixing ingredients; adding seasonings; verifying taste; and plating meals.
- Completes hot meal preparation by grilling, sautéing, roasting, frying, and broiling ingredients and assembling and refrigerating cold ingredients.
- Adheres to proper food handling, sanitation, and safety procedures; maintains temperature and Hazard Analysis Critical Control Point
- Stores leftovers according to established standards.
- Coordinates daily food supply inventory for cafeteria. Submits order to supervisor.
- Assists with receipt of deliveries.
- Contributes to daily, holiday, and theme menus in collaboration with supervisor.
- Ensures smooth operation of cafeteria services during absence of supervisor.
- Maintains cleanliness and sanitation of equipment, food storage, and work areas.
- Completes cleaning according to daily and weekly schedules and dishwashing/pot washing as needed.
- Assists with orienting new employees to their work area.
- Listens to customer complaints and suggestions and resolves complaints.
- Implements suggestions within parameter of position and refers more complex concerns to supervisor.
- Instructs personnel in use of new equipment and cleaning methods and provides efficient and effective methods of maintaining work area.
- Participates in and/or contributes to programs, committees, or projects designed to improve quality of service and employee productivity.

Cook Qualifications/Skills:

- Demonstrated knowledge of and skill in ability to safely and effectively operate standard foodservice equipment
- Adaptability
- Decision-making
- Customer service
- Oral communication
- Planning, problem solving, and teamwork
- Developing budgets
- Self-motivated
- High energy Level
- Multi-tasking

Apply:

Please submit your resume & cover letter to Jim Duggan, General Manager at manager.trafalgar@golfnorth.ca