

## **Line Cook Position**

### **Rebel Creek Golf Club**

**Location:** Petersburg, Ontario, Canada

**Department:** Food and Beverage

**Reports To:** Head Chef, Hospitality Manager, General Manager

**Classification:** Full Time and Part Time Seasonal (must be available to work any shift including mornings, days, nights, weekends & holidays)

### **Summary:**

Rebel Creek is now hiring for the 2022 season! Qualified applicants will have a strong work ethic and love of the culinary industry. Attributes we are looking for are professionalism, responsibility and dedication to preparing AAA quality banquet and lounge inspired dishes as well as to being able to provide their own mode of transportation. Golf privileges available!

### **Primary Responsibilities:**

- Line work
- Prep work
- High quality standard of both banquet and restaurant dishes
- Ability to work well with others as well as alone
- Quick learner
- Able to work in a fast-paced environment

### **Qualifications:**

- Line cook experience
- Food safety handling service certificate a bonus

### **Apply:**

Please submit your resume & cover letter to Chris Norsworthy at [chef.rebelcreek@golfnorth.ca](mailto:chef.rebelcreek@golfnorth.ca) Please write Rebel Creek – Line Cook Position in the subject line.