

Line Cook

Grey Silo Golf Course

Location: 2001 University Ave, Waterloo, Ontario

Department: Food and Beverage

Reports to: Rochelle Helmer – Hospitality Manager and Zach Shortill – Head Chef

Classification: Full time and part time seasonal (must be able to work any shift including mornings, days, evenings, weekends, and holidays)

Summary:

We are looking for a dedicated line cook who wishes to further their culinary skills. Must be able to work independently and in a group/team setting.

Responsibilities:

- Complete tasks assigned by the Chef or Manager that include but not limited to:
 - Food prep for menu items and banquet services
 - Cooking and plating food for service
 - Daily cleaning duties
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional work environment with coworkers and customers

Qualifications:

- Line experience
- General understanding of various cooking methods, ingredients, equipment, and procedures
- Strong organization and time management skills
- Safe Food Handling Certificate – or willingness to obtain prior to start date
- Must have reliable means of transportation
- Must legally be allowed to work in Canada

Apply:

Please submit your resume to Rochelle Helmer, Hospitality Manager at hospitality.greysilo@golfnorth.ca. Please write “**Grey Silo-Line Cook**” in the Subject Line