

Sous Chef

Forest Golf Club & Inn

Location: Forest, Ontario, Canada

Department: Food and Beverage

Reports To: Executive Chef

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

Summary:

Forest Golf Club & Inn 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 transportation.

Responsibilities:

- Line & prep work
- High quality standard of both banquet and restaurant dishes
- Ability to work well with others as well as alone
- Learns new culinary techniques quickly
- Able to work in a fast-paced environment

Qualifications:

- Line cooking experience
- Food safety handling service certificate a bonus
- Red Seal qualifications a bonus
- At least 19 years of age

Apply:

Please submit your resume & cover letter to Andrew Palmer, General Manager at manager.forest@golfnorth.ca. Please write Forest – Sous Chef in the subject line.