

Line/Prep Cook

MaraHills Golf Resort

Location: Sicamous, British Columbia, Canada

Department: Food & 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)

Summary: The Line/Prep Cook is responsible for prepping ingredients and preparing menu items according to our recipes and specifications. Safe food handling and a clean work environment will always be a priority for all employees and guests.

Primary Responsibilities:

- Work in a fast, safe, and efficient manner especially during service times to achieve consistently high food quality in a productive and cost-effective environment
- Follow kitchen manuals, recipe and prep sheets, daily work sheets, kitchen procedures, cleaning schedules and all other duties required
- Assist as required with receiving deliveries and thoroughly checking invoices for product quality and quantity
- Maintain efficient stock controlling methods for all kitchen-related products, specifically towards maintaining shelf life and stock rotating to avoid waste and spoilage
- Maintain all food items at the approved temperature, to prevent contamination or health risks

- Communicate professionally and directly with the Food and Beverage team and other departments
- Complete opening/closing checklists and equipment cleaning logs as required
- Assist fellow staff with cleaning of dishes, food prep items and utensils when necessary

Qualifications:

- Time management skills
- Able to work flexible shifts (Afternoons & Evenings Preferred)
- You are a self-starter with the ability to work as a team or independently
- Experience as a line cook in a busy restaurant environment is an asset, but not mandatory
- First aid training (*preferred*)
- Food Handler Certification (*required*)

Apply:

Please submit your resume & cover letter (including your availability) to Kevin Hamill, General Manager, at manager.marahills@golfnorth.ca. Please write "MaraHills - Line/Prep Cook" in the Subject line.