

Prep/Line Cook

Salmon Arm Golf Club

Location: 3641 HWY 97B S, Salmon Arm, British Columbia

Department: Food and Beverage

Reports to: Sue Lamb – Hospitality Manager

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 dedicated line cooks who wish to further their culinary skills. Must be able to work independently and in a group/team setting. Wage negotiable depending on experience.

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:

- 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 Sue Lamb, Hospitality Manager at hospitality.salmonarm@golfnorth.ca.