

Sous Chef

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 fall 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 at over 30 golf courses available!

Primary Responsibilities:

- Line work
- Prep work
- Ordering
- 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 or better
- Food safety handling service certificate a bonus
- Red Seal qualifications a bonus
- 19 years of age

Apply:

Please submit your resume & cover letter to **Chris Norsworthy, Head Chef** at chef.rebelcreek@golfnorth.ca. Please write "Rebel Creek – Sous Chef Position" in the subject line.