

## **Back of House Staff**

### **The Club at Bond Head**

**Location:** Bond Head, Ontario

**Department:** Back of House

**Reports To:** Hospitality Manager

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

#### **Summary:**

We are looking for passionate, organized, and energetic people to join our Back of House team for the 2023 golf season! At our club we cross train BOH employees in every area so that our staff is able to work different positions in our BOH department.

#### **Primary Responsibilities:**

- Report to workstation at scheduled times.
- Complete all tasks as directed by the Food & Beverage Supervisor or Hospitality Manager.
- Prepare raw ingredients that chefs use during meal preparation
- Follow a provided recipe and quality standard set by executive chef
- Prepare a variety of food items using grill, ovens, and range
- Helps maintain a clean kitchen work area. Receive and store supplies such as plates, utensils, and place mats
- May unload delivery trucks and store inventory in its proper place
- Assist in doing dishes as needed

#### **Qualifications:**

- Time management skills
- Able to work flexible shifts
- Ability to work as a team or independently
- Excellent communication and customer service skills
- Strong organization skills
- Food handlers' certificate (preferred)
- Smart Serve Certification

#### **To Apply:**

Please submit your resume and cover letter to **Sandra Schell** via the email address [hospitality.bondhead@golfnorth.ca](mailto:hospitality.bondhead@golfnorth.ca). Please write "**Bond Head - BOH Staff**" in the subject line.