

## **Line Cook**

### **Exeter Golf Club / The Barn Restaurant**

**Location:** Centralia, ON

**Department:** Culinary Team

**Reports To:** Head Chef

**Classification:** Part-time & full-time seasonal positions available

**Compensation:** Competitive wages based on experience

**Perks:** Include complimentary golf, staff meal during shifts worked, and discount on meals at all other times.

#### **Summary:**

The Seasonal Line Cook position gives the applicant the opportunity to work independently and as part of a team in a fun, fast paced environment. As a Line Cook you will be a pivotal team member supporting our restaurant and banquet event services.

#### **Primary Responsibilities:**

- Complete tasks as assigned by the head chef including but not limited to:
  - Prepare items on the line prior and during service
  - Assemble menu items
  - Use the grill, flattop, deep fryers and pizza ovens
  - Clean the kitchen daily
- Prepare menu items for take-out, in-restaurant service and banquet buffets and plated menus

#### **Qualifications:**

- Line cooking experience is beneficial but training will be provided for those new to the field
- A good attitude and willingness to learn new things
- Interest in working as a team
- Reliable means of transportation to and from work.
- Legally able to work in Canada.
- Willingness to obtain Safe Food Handler Certification

#### **To Apply:**

Please submit your resume to Chef Rory via email at [hospitality.exeter@golfnorth.ca](mailto:hospitality.exeter@golfnorth.ca).

Please write "Line Cook - Exeter" in the subject line.