

## Line Cook

### Beaverdale Golf Club

**Location:** Cambridge, Ontario

**Department:** Food & Beverage

**Reports To:** General Manager

**Classification:** Full Time Annual (must be available to work any shift including early mornings, days, evenings, late nights, weekends & holidays)

**Summary:** Do you own it?! Then this position is for you! This role is well suited for the individual with kitchen experience and basic foundations. Do you work well on your own *and* as part of a team? Are you organized, dependable, and a self-starter, who has a desire to excel and grow with the facility? Do you take pride in a clean work environment, and understand the importance of strong communication? This full-time role includes our outdoor golf operations/banquets and our indoor golf simulators.

#### Primary Responsibilities:

- Receive, inspect, correctly store, and prepare raw and prepared food items following public health guidelines and to the highest of standards.
- Work with the food and beverage service team and leaders to ensure that we exceed guest expectations. Reducing errors in food preparation by communicating questions as they arise and taking steps to correct meal concerns/errors promptly.
- Prepares day to day menu items, grab & go food, event meals, weddings, banquets and tournaments with consistency and accuracy.
- Assist in providing guidance to those who may be new to their roles on your team in preparation of food, cooking and cleaning/sanitization.
- Work with GM to continuously find areas of opportunity to reduce waste in light of increasing food cost, by using essential simple measures.

#### Qualifications:

- 2 or more years of BOH/cooking experience is valuable.
- Holds a valid safe food handling certificate and understands the importance of food safety, cross contamination, allergens and intolerances.
- First Aid is an asset.
- Smart serve is an asset.
- Understands the importance of ongoing cleaning and maintenance of the equipment and tools and communicating needs/repairs quickly.
- Productivity, including assisting in other areas to keep the team moving forward.

- Strong communication and verbal skills will serve as an essential benefit.
- Your own transportation is necessary.

**To Apply:**

Please submit your resume & cover letter to Barbara Warry, General Manager at Beaverdale Golf Club via the email [manager.beaverdale@golfnorth.ca](mailto:manager.beaverdale@golfnorth.ca). Please write "Beaverdale - Line Cook" in the subject line.