

Line Cook

Kingswell Glen Golf Club

Location: Petrolia, ON

Department: Food & Beverage

Reports To: General Manager

Classification: Full-time and part-time positions available

Summary:

The 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 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 Dave McKinlay via email at manager.kingswellglen@golfnorth.ca. Please write "Line Cook" in the subject line.