

Line Cook

Rebel Creek Golf Club

Location: Petersburg, Ontario

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 2023 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
- 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
- Food safety handling service certificate a bonus

To Apply:

Please submit your resume and cover letter to Chris Norsworthy via email at chef.rebelcreek@golfnorth.ca. Please write "Rebel Creek – Line Cook" in the subject line.