

## **Prep/Line Cook**

### **Burford Golf Links**

**Location:** Burford, Ontario

**Department:** Hospitality

**Reports To:** Chef or Hospitality Manager

**Classification:** Full-Time

#### **Summary:**

This position is responsible for the efficient operation of all kitchen systems, a positive atmosphere, and a lasting impression to all guests with our highest standards in taste, presentation and consistency of our menu items.

#### **Responsibilities:**

- Promote a positive “teamwork” environment.
- Preparing food items according to corporate standards.
- Ensuring a sense of urgency with all tasks.
- Promoting a safe, sanitized working environment.
- Complying with the Occupational Health & Safety Act.
- Opening/Closing and side duties as per the Kitchen Standard Operating Procedures.
- Monitoring and ensuring the highest level of food safety.
- Consistently following kitchen standard operating procedures.

#### **Qualifications:**

- Passionate about great food and teamwork
- Demonstrate a willingness to learn new skills.
- Ability to work in a fast-paced environment.
- Possess a Serve Safe Certificate
- WHMIS training (will provide)
- First Aid Certification

#### **Working Conditions:**

- Bending, lifting, extended periods of standing

#### **To Apply:**

Please submit your resume and cover letter to Paul Mikelbrencis at [manager.burford@golfnorth.ca](mailto:manager.burford@golfnorth.ca). Please write “Burford Golf Links - Prep/Line Cook” in the subject line.