

Line Cook

Conestoga Golf Club

Location: Conestogo, Ontario

Department: Food and Beverage

Reports To: Taylor Smith (Hospitality Manager) and Peter Hughston (General Manager)

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

Summary:

We want you! This role is well suited for an individual who wants to gain culinary experience, learn to cook, and/or has previous kitchen experience. Our full time and part time positions include outdoor golf operations and banquets. Want to gain some experience? Then we want you!

Responsibilities:

- Inspect, store, and prepare raw and prepared food items following public health guidelines to the highest standards.
- Work with the food and beverage team and leaders to ensure that we exceed guest expectations.
- Prepare day to day menu items, grab and go items, event meals, wedding and tournament banquets with consistency and accuracy.
- Assist in providing guidance to those who may be new to the role on your team in food prep, cooking as well as cleaning.

Qualifications:

- Back of House and/or cooking experience is valuable.
- Holds or willing to obtain a food handling certificate considered an asset.
- Mode of transportation to the golf course is mandatory.

To Apply:

Please submit your resume and cover letter to Peter Hughston, General Manager, at phughston.conestoga@golfnorth.ca. Please write "Conestoga Golf Club – Line Cook" in the subject line.