

Prep/Line Cook

Salmon Arm Golf Club

Location: Salmon Arm, BC

Department: Food & Beverage

Reports To: Hospitality Manager

Classification: Full-Time positions are available for the 2023 season

Salary: \$18 - \$21 an hour (depending on experience)

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 Food Safe Certificate
- WHMIS training (will provide)
- First Aid Certification

To Apply:

Please submit your resume and cover letter to Edward Penner at

hospitality.salmonarm@golfnorth.ca Please write "Salmon Arm Golf Club - Prep/Line Cook" in the subject line.