

Prep Cook

Scenic Woods Golf Club

Location: Hannon, Ontario

Department: Food & Beverage

Reports To: General Manager and Executive Chef

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

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.

Primary 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

To Apply:

Please submit your resume and cover letter to Richard Sweeting, General Manager, at manager.scenicwoods@golfnorth.ca. Please write “Scenic Woods – Prep Cook” in the subject line.