

Prep/Line Cook

The Oaks of St. George Golf Club

Location: Paris, Ontario

Department: Hospitality

Reports To: Chef or Hospitality Manager

Classification: Part Time Seasonal

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 Greg Baetz at manager.theoaks@golfnorth.ca. Please write "The Oaks - Prep/Line Cook" in the subject line.