

Line Cook

Wolf Creek Golf Resort

Location: Ponoka, Alberta

Department: Food & Beverage

Reports To: Head Chef

Classification: Full Time (must be able to work any shift including early mornings, days, weekends & holidays)

Summary:

Wolf Creek is looking for an ambitious and dependable Line Cook! You would be responsible for preparing food for Barney's Lounge, package food for Snack Den's and helping execute banquets for a variety of events of 30-250 people.

Responsibilities:

- Accurately prepare all menu items from day-to-day menu, grab & go food and banquet meals to the highest standard.
- Receive, inspect and store inventory.
- Meet health and safety requirements.
- Maintain controls of kitchen to ensure tasks are completed properly and efficiently.
- Resolve issues that may occur, so customers receive orders in a timely manner.
- Adhere to food safety and hygiene guidelines.
- Inspect raw and cooked food items to guarantee our customers receive the highest quality products possible.
- Assist with monthly inventory.
- Maintain and care for all kitchen equipment.
- Reduce food waste.

Qualifications:

- Two (2) or more years as a Line Cook
- Strong attention to detail
- Ability to handle banquets of up to 250 people
- Creativity
- Holds valid food safety certificate
- Ability to be flexible to fast paced situations
- Excellent communication skills

- Proserve is an asset
- Health Food Safety Certification (required)
- First Aid (preferred)
- Self transportation is required

To Apply:

Please submit your resume and cover letter to Aaron Miller, General Manager, via email at manager.wolfcreek@golfnorth.ca. Please write "Wolf Creek – Line Cook" in the subject line.