

## **Line Cook**

### **Dundee Country Club**

**Location:** New Dundee, Ontario

**Department:** Food and Beverage

**Reports To:** Hospitality Manager and General Manager

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

#### **Summary:**

We want you! We are looking for a motivated individual with culinary experience and full knowledge of BOH operations to assist in our day-to-day operations as well as banquet and wedding functions.

#### **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.
- Assist in creating new menu ideas and providing expertise in cooking for large groups.

#### **Qualifications:**

- Back of House and/or cooking experience
- Able to cook using fryers, stove top, oven, BBQ, flat top and grill
- Excellent knife and carving skills
- Experience cooking for banquets and large groups an asset
- Holds or is willing to obtain a Food Handling Certificate
- Smart Serve certification is an asset
- Mode of transportation to the golf course is required

#### **To Apply:**

Please submit your resume and cover letter to Dan Schiller, General Manager, at [manager.dundee@golfnorth.ca](mailto:manager.dundee@golfnorth.ca). Please write "Dundee – Line Cook" in the subject line.