

## **Seasonal Line Cooks**

### **Exeter Golf Club / The Barn Restaurant**

**Location:** South Huron, Ontario, Canada

**Department:** Culinary Team

**Reports To:** Chef

**Classification:** Part Time & Full Time Seasonal positions available

#### **Summary:**

The Seasonal Line Cook position gives the applicant the opportunity to work independently and as part of a team in a fun, fast paced environment. As a Line Cook you will be a pivotal team member supporting our restaurant and banquet event services.

#### **Responsibilities:**

- Complete tasks as assigned by the chef including but not limited to:
- Prepare items on the line prior and during service
- Assemble menu items
- Use the grill, flattop, deep fryers and pizza ovens
- Clean the kitchen daily
- Prepare menu items for take-out, in-restaurant service, banquet buffets, and plated menus

#### **Qualifications:**

- Minimum 6 months experience as a line cook required
- A good attitude and willingness to learn new things
- Interest in working as a team
- Reliable means of transportation to and from work
- Legally able to work in Canada
- Willingness to obtain Safe Food Handler Certification

#### **Perks:**

Include complimentary golf, staff meal during shifts worked, discount on meals at all other times.

#### **Apply:**

Please submit your resume to the Chef Rory Goulding at [hospitality.exeter@golfnorth.ca](mailto:hospitality.exeter@golfnorth.ca) and please write "Seasonal Line Cook" in the Subject line.