

## **Line Cook Position**

### **Rebel Creek Golf Club**

**Location:** Petersburg, Ontario, Canada

**Department:** Food and Beverage

**Reports To:** Head Chef, Hospitality Manager, General Manager

**Classification:** Full Time and Part Time Seasonal (must be available to work any shift including mornings, days, nights, weekends & holidays)

#### **Summary:**

Rebel Creek is now hiring for the 2023 fall season! Qualified applicants will have a strong work ethic and love of the culinary industry. Attributes we are looking for are professionalism, responsibility, and dedication to preparing AAA quality banquet and lounge-inspired dishes as well as to being able to provide their own mode of transportation. Golf privileges at over 30 golf courses are available!

#### **Primary Responsibilities:**

- Line work
- Prep work
- High quality standards of both banquet and restaurant dishes
- Ability to work well with others as well as alone
- Quick learner
- Able to work in a fast-paced environment

#### **Qualifications:**

- Line cook experience
- Food safety handling service certificate a bonus

#### **Apply:**

Please submit your resume & cover letter to Chris Norsworthy at [chef.rebelcreek@golfnorth.ca](mailto:chef.rebelcreek@golfnorth.ca) Please write Rebel Creek – Line Cook Position in the subject line.