Line/Prep Cook
The Club at Bond Head

Location: Bond Head, Ontario
Department: Food & Beverage
Reports To: Executive Chef/Sous Chef
Classification: Full Time / Part Time Seasonal (must be available to work any shift including evenings, weekends, and holidays)
Salary: Enumerated based on experience

Summary:
We are looking for passionate, good humored, energetic people to join our 2024 kitchen team! The Line/Prep Cook is responsible for prepping ingredients and assembling dishes according to recipes and specifications and to promote a safe and healthy work environment for all employees and guests.

Primary responsibilities include, but are not limited to:
● Complete all delegated tasks in a timely manner
● Complete all work-related tasks and duties required to successfully execute menu item production
● Work in a fast, safe, and efficient manner especially during service times to achieve consistently high food quality in a productive and cost-effective environment
● Comply with kitchen manuals, recipe and prep sheets, daily work sheets, kitchen procedures, cleaning schedules and all other duties required
● Assist as required with receiving deliveries and thoroughly checking invoices for product quality and quantity
● Maintain efficient stock controlling methods for all kitchen-related products, specifically towards maintaining shelf life and stock rotating to avoid waste and spoilage
● Maintain all food items at the approved temperature, to prevent contamination or health risks
● Communicate professionally and directly with the entire Food and Beverage team
● Complete equipment cleaning logs, opening/closing checklists as required

Qualifications:
● Time management skills
● Able to work flexible shifts
● Ability to work as a team or independently
● 1-2 years as a line cook in a professional environment (preferred)
● First aid training (preferred)
● Food handlers certificate (preferred)

Apply: Please submit your resume and cover letter to Executive Chef Kara Berbeck, chef.bondhead@golfnorth.ca