

Seasonal Line Cook

Exeter Golf Club/ The Barn Restaurant

Location: Centralia, Ontario, Canada

Department: Culinary Team

Reports To: Chef

Classification: Part Time & Full Time Seasonal positions available March - November

Compensation: Competitive wages

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

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.

Primary 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 and 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
- Safe Food Handler Certification or willingness to obtain

Apply:

Please submit your resume to the Chef Rory at hospitality.exeter@golfnorth.ca
Please write "**Seasonal Line Cook**" in the Subject line.