

Prep/Line Cook

Salmon Arm Golf Club

Location: Salmon Arm, BC

Department: Hospitality

Reports To: Hospitality Manager

Classification: Full-Time & Part-Time

Summary:

This position is responsible for the efficient operation of all kitchen systems, a positive atmosphere, and a lasting impression to all guests with our highest standards in taste, presentation and consistency of our menu items.

Primary Responsibilities:

- Promote a positive “teamwork” environment.
- Preparing food items according to corporate standards
- Ensuring a sense of urgency with all tasks.
- Promoting a safe, sanitized working environment.
- Complying with the Occupational Health & Safety Act.
- Opening/Closing and side duties as per the Kitchen Standard Operating Procedures.
- Monitoring and ensuring the highest level of food safety.
- Consistently following kitchen standard operating procedures.

Qualifications:

- Passionate about great food and teamwork
- Demonstrate a willingness to learn new skills.
- Ability to work in a fast-paced environment.
- Possess a valid Food Safe Certificate
- Must be legally eligible to work in Canada.

Working Conditions:

- Bending, lifting, extended periods of standing

To Apply:

Please submit your resume and cover letter to Tammie Cassettari at hospitality.salmonarm@golfnorth.ca Please write “Salmon Arm Golf Club - Prep/Line Cook” in the subject line.

Job Posting

Salmon Arm Golf Club is seeking an outgoing individual with a passion for food and working with our culinary team in a fast-paced environment. The team atmosphere along with the ability to create an exceptional food experience for our clients will be both rewarding and enjoyable.

Salmon Arm Golf Club is part of the GolfNorth Properties family of courses offering competitive wage packages, an incredible work environment, and career advancement opportunities.