

GET YOUR DREAM JOB THIS SUMMER!

LINE COOK

Description/ Requirements:

- Reports to the Chef de Partie
- Able to work in a fast-paced kitchen and maintain high standards
- Schedule will include evenings, weekends, and holidays
- Attention to detail, teamwork, and ability to handle stress is a must
- Organization of the line with proper rotation, dating, and labelling while ensuring all surfaces are clean and sanitized and inline with all health codes
- Punctuality is a must

Experience:

- 1-2 years experience in similar role
- Valid culinary achievements and certificates an asset

Benefits:

- Wage ranges from \$21-24/hr (based on experience) plus % of gratuities
- Options for benefits
- One complimentary meal will be provided per shift
- Monthly staff functions, complimentary staff golf program
- Discount on F&B and golf shop retail items with a retail spending allowance
- Culinary fall retreat in BC, based on a minimum of hrs worked

Please send your resume and application form:

Graham Sheppard, Executive Chef: gsheppard@scgolf.ca

