

GET YOUR DREAM JOB THIS SUMMER!

ON COURSE BBQ CHEF

Description/ Requirements:

- On course cooking and serving of items off our BBQ, as well as engaging guests and golfers daily
- Reports to the Sous Chef on duty
- The BBQ position is an 8-hour shift with a 7-hour service, 30-minute set up and 30-minute take down
- Proper food handling and all health and safety procedures must be maintained. Including accurate fridge temperatures and keeping the area clean and sanitized every shift
- Good communication skills, with regular reporting of inventory
- Punctuality is a must

Experience:

- 1-2 years experience preferred but training will be provided
- Valid culinary achievements and certificates an asset

Benefits:

- Wage ranges from \$19-23/hr (based on experience) plus % of gratuities
- 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

