



GREENSMERE

GOLF & COUNTRY CLUB

Position: Cook	Remuneration: \$14.00 – \$16.00 Hourly Wages
Term: Seasonal: mid-April to mid-October +	Benefits: 50% off meals & merchandise at cost

Is responsible for the daily preparation and serving of food and beverage. To ensure our clients enjoy their experience with Greensmere in a courteous and friendly environment.

Reporting to the Chef, General Manager and CEO

Requirements:

- Culinary education and/or a minimum one (1) year experience in food and beverage operation;
- Smart Serve Certification;
- Excellent communication and customer service skills;
- Strong organizational and team leadership skills;
- Dedicated to an extremely high level and standard of food quality; and
- Highly creative and motivated towards leading edge food styles.

Duties Include:

- Preparation and cooking of food in the clubhouse;
- Helps with smooth operation of tournament, league and event meals;
- Assists with the tournament, league, member and daily specials;
- Ensures that all food leaving the kitchen is accurate and portioned correctly;
- General maintenance and cleaning of the kitchen, equipment and appliances;
- As required, assists with necessary maintenance of hood exhaust fans and all refrigeration and freezer equipment;
- Ensures there is always food prepared and ready for use;
- Assists as required with receiving deliveries;
- Assists to maintain efficient stock controlling methods for all kitchen-related products;
- Washing dishes and cutlery as necessary;
- Works cohesively with kitchen and beverage cart staff;
- General maintenance and cleaning of the kitchen and appliances;
- Communicates professionally and directly with the food & beverage team; and
- Other duties that arise or as may be assigned.