



Position: Cooks	Remuneration: Based on experience and Qualifications
Term: Seasonal Full and Part-time: mid-April to mid-October +	Benefits: Shift meal discount, merchandise at cost, Golf privileges

A Cook is responsible for ensuring the quality of food is outstanding, each and every time, and items are produced quickly and efficiently with pride and attention to detail. To ensure our clients enjoy their experience with Greensmere in a courteous and friendly environment.

Reporting to the Chef and CEO

Duties Include:

- Ensuring kitchen is ready for business before restaurant opens (i.e. sanitizes work area, stocks work area, prepares raw ingredients);
- Preparing food items to company standards;
- Ensuring all food being served is accurate and portioned correctly;
- Keep the work area, utensils and production equipment in a clean, sanitized state;
- Ensuring there is always food prepared and ready for use;
- Assisting as required with receiving food deliveries;
- Assisting to maintain efficient stock control methods for all kitchen-related products;
- Follow safe food handling procedures at all times;
- Working cohesively with kitchen and beverage cart staff;
- Helping with smooth operation of tournament, league, and event meals;
- Assisting with the tournament, league, member, and daily specials;
- Washing dishes and cutlery as necessary; and
- Other duties that arise or as may be assigned.

Requirements:

- Must have own transportation;
- Food Handler Certification;
- Valid Smart Serve Certification;
- Culinary education and/or a minimum one (1) year experience;
- Availability to work a variety of restaurant operating hours; and
- Good communication and customer service skills.