



# GREENSMERE

GOLF & COUNTRY CLUB

<b>Position:</b> Line Cook/Prep Cook	<b>Remuneration:</b> \$17.00/hour
<b>Term:</b> Seasonal Full and Part-time: mid-April to mid-October +	<b>Benefits:</b> Shift meal discount, merchandise at cost, Golf privileges

A Cook 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 and CEO

Duties Include:

- Preparing and cooking of food in the clubhouse;
- Helping with smooth operation of tournament, league, and event meals;
- Assists with the tournament, league, member, and daily specials;
- Ensuring that all food being served is accurate and portioned correctly;
- General maintenance and cleaning of the kitchen, equipment and appliances;
- As required, assisting with necessary maintenance of hood exhaust fans and all refrigeration and freezer equipment;
- 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;
- Washing dishes and cutlery as necessary;
- Working cohesively with kitchen and beverage cart staff;
- Communicating professionally and directly with the food & beverage team; and
- Other duties that arise or as may be assigned.

Requirements:

- Must have own transportation;
- Culinary education and/or a minimum one (1) year experience in food and beverage operation is preferred;
- Valid Smart Serve Certification;
- Good 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.