



Job Posting: Line Cook: Co-Op + Employment

Sauble Golf & Country Club Ltd., Sauble Beach, Ontario

The position of Line Cook requires an individual with the necessary skills to prepare delicious menu items according to the Sauble Golf & Country Club menu, as developed by Chef Bob Yorke. Line Cooks are integral to our business to consistently provide the flavourful dishes guests expect with timely preparation for delivery.

As a Line Cook you will be expected to follow specific instructions for the accurate and appropriate cooking and presentation of menu items and to preserve and enhance the Sauble Golf brand. It is necessary to be adept at moving quickly and deftly around the kitchen as well as around co-workers, and to be apt at multi-tasking. Restaurant experience in a wide variety of cooking techniques and with various ingredients is also an important facet of the position.

Responsibilities

- Set up of Workstations: all ingredients and cooking equipment
- Preparation of Ingredients (i.e. chopping and peeling vegetables, cutting meat etc.)
- Cook food using various utensils and appliances
- Check on food during preparation i.e. stirring, turning, flipping
- Ensure accurate presentation by dressing dishes before they are served
- Maintain a sanitized and orderly kitchen environment
- Proper storage of food and other essential items
- Quality check of ingredients

Requirements

- Some restaurant experience as a cook (Training available)
- Experience in using cutting tools, cookware and bakeware
- Knowledge of various cooking procedures and methods (grilling, frying, boiling etc.)
- Ability to follow all sanitation procedures; Restaurant Health and Safety
- Ability to work collaboratively, as part of a team
- Very good communication skills
- Excellent physical condition and stamina





Qualifications include but are not limited to:

- High school completion or equivalent required
- Current Food Handlers Certification in accordance with Public Health required
- Previous experience in a Food Services preferred
- A desire to work in a Golf Course atmosphere is an asset
- Effective customer service skills
- Ability to effectively work independently and as part of a team
- Co-Op Placement Students will be given first priority

** Sauble Golf & Country Club Ltd. is located at 678 Bruce Rd 8, South Bruce Peninsula, Ontario (2 minutes East of Sauble Beach, Ontario). There is no public transportation available as we are in a rural setting. You must have reliable transportation.*

Benefits

Free golf, discounted meals , power carts, apparel and event tickets, opportunity to train and gain needed hours under our Chef(s), opportunity to learn new skills and cross-train in our Golf Course Job Sharing program.

Work Hours

- Various Shifts, + On-Call
- Up to 44 hours a week rotating through a 7 day schedule
- Weekdays, weekends, evenings and holidays required as per scheduling

Application Procedure

- It is preferred for applicants to apply online. Please ensure that your updated resume is submitted with your application. Failure to submit your resume, may affect your candidacy for this position.
- Please send your resume ellen.farrow@saublegolf.com. Please cite reference: Culinary Management Student Positions. For more information please contact Ellen with text or call (519) 377-5380.
- Sauble Golf & Country Club is committed to providing accessible employment practices that are in compliance with the Accessibility for Ontarians with Disabilities Act ('AODA'). If you require accommodation for disability during any stage of the recruitment process, please notify our Business Office 519-422-1052.

