

Front Line Cook

Scenic Woods

Location: Hamilton, Ontario, Canada

Department: Food and Beverage

Reports To: General Manager and Head Chef

Classification: Full Time Seasonal (must be available to work any shift including days, weekends & holidays)

Summary: The chosen candidate must be certified with Food Handlers. Available immediately. Working in a medium to fast paced kitchen. Front line cooking to a medium sized menu.

Primary Responsibilities:

- This employee will be working independently and occasionally with main chef
- Fast food environment with a variety of items
- Set up buffet for small to large functions

Qualifications:

- Must have minimum 2-3 years of basic kitchen knowledge
- Food Handlers Certificate

Apply:

Please submit your resume & cover letter to Richard Sweeting, General Manager at rsweeting.scenicwoods@golfnorth.ca. Please put "Front Line Cook - Scenic Woods" in the Subject line.