

Cook:

Burford Golf Links Club

Location: Burford, Ontario, Canada

Department: Food & Beverage Dept.

Reports To: General Manager, F&B Manager

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

If you are interested in joining a team dedicated to providing excellent customer service, enjoy the outdoors and working in a fun social setting. Join us at Burford Golf Links.

Primary Responsibilities:

- Preparation of meals for day to day, tournaments and banquets
- Scheduling of kitchen staff and assisting in orientation and training
- Assists in ordering, receiving and inventories of food
- Ongoing daily monitoring of kitchen operations, ensuring that FIFO/HACCP processes are being followed
- Ensuring that the kitchen area is clean, well-stocked and that equipment is in good working order
- Other duties as assigned to assist in the daily functioning of the clubhouse
- Is willing to learn and take on new tasks during the season

Qualifications:

- Previous Cooking and Kitchen Experience is Essential
- Strong understanding of the Public Health, HACCP, FIFO processes
- Self-directed with the ability to look ahead and help where required
- A diploma or degree or attaining one is an asset
- Excellent organizational and time management skills
- Safe Food Handling Certification or the like
- Ability to problem solve and make decisions
- Understands budgets, costing and the importance of efficiencies
- Provide exceptional and timely customer service to both our members and the public
- Smart Serve certified

Apply:

Please submit your resume & cover letter to Paul Mikelbrencis, General Manager at pmikelbrencis.burford@golfnorth.ca. Please write Burford Golf Links - Cook, in the Subject line.

Salary: Based upon department and experience.