

## **Cook**

### **Calerin Golf Club**

**Location:** Erin Ontario, Canada

**Department:** Food & Beverage Dept.

**Reports To:** General Manager

**Classification:** 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 Calerin Golf Club

**Compensation:** Hourly

#### **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 Chuck Peebles, General Manager  
[proshop.calerin@golfnorth.ca](mailto:proshop.calerin@golfnorth.ca). Please write Calerin Golf Club - Cook, in the Subject line.