

## **Line Cook/Prep Cook/ Event Cook**

### **Exeter Golf Club**

**Location:** Exeter, Ontario, Canada

**Department:** Food and Beverage / Kitchen

**Reports To:** Chef / General Manager

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

#### **Summary:**

- Prepare, season and cook food as directed, meeting dietary requirements where required
- Follow recipes and presentation specifications
- Operate standard kitchen equipment safely and efficiently
- Clean and maintain station in practicing good safety and sanitation
- Adhere to all sanitation and food production codes

#### **Primary Responsibilities:**

- Cooking/ dishes/prepping/ event cooking/ cleaning.

#### **Qualifications:**

- Food safe/ able to work extended periods in the kitchen.
- Attention to details.

#### **Apply:**

Please submit your resume & cover letter to Scott, [hospitality.exeter@golfnorth.ca](mailto:hospitality.exeter@golfnorth.ca).

Please write "Cook" in the Subject line