

## **1<sup>st</sup> cook Position**

### **Dundee Country Club**

**Location:** New Dundee, Ontario, Canada

**Department:** Food and Beverage

**Reports To:** **Head Chef, Hospitality Manager, General Manager**

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

### **Summary:**

Dundee is now hiring for the upcoming Fall/Holiday season! Qualified applicants will have a strong work ethic and love of the service and culinary industry. Attributes we are looking for are professionalism, responsibility and dedication to preparing AAA quality dishes as well as to being able to provide their own mode of transportation

### **Primary Responsibilities:**

- Line work
- Prep work
- Ordering
- High quality standard of both banquet and restaurant dishes
- Ability to work well with others as well as alone
- Quick learner
- Able to work in a fast paced environment

### **Qualifications:**

- Line cook experience or better
- Food safety handling service certificate a bonus
- Red Seal qualifications a bonus
- 19 years of age

### **Apply:**

Please submit your resume & cover letter to Shane Beahan, Head Chef at [kitchen.dundee@golfnorth.ca](mailto:kitchen.dundee@golfnorth.ca). Please write Dundee Country Club – 1<sup>st</sup> Cook in the Subject line.