

1st Cook Position

Rebel Creek

Location: Petersburg, Ontario, Canada

Department: Food and Beverage

Reports To: Head Chef, Hospitality Manager, General Manager

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

Summary:

Rebel Creek 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 Danielle Cotey-Greb, Hospitality Manager at hospitality.rebelcreek@golfnorth.ca. Please write Rebel Creek – 1st Cook Position in the Subject line.