

Line Cook

Full Time / Permanent

Description

Do you love cooking? Do you love to Golf?

Join our kitchen team at Fairwinds Golf Club and you can do both.

We are currently looking for a highly motivated and reliable seasonal line cook. Experience with both a la carte and banquet/buffet cooking required. This fast-paced environment requires the ability to multitask, be an efficient worker and work unsupervised, while consistently meeting our standards of quality and excellence.

Our ideal candidate must possess a positive attitude, have a real passion for food, and would like to further their career as a cook.

Key Responsibilities

- Cooking and prepping all items for buffets and a la carte service
- Ensure proper par levels and mise en place are done daily
- Receiving food supply orders
- Proper rotation of all food items
- Creating daily features including soups

Remuneration

- \$18.50 - \$21.00 / hour based on experience
- Subsidized staff meals
- Golf Privileges
- Driving Range Privileges
- Discounts off Golf Apparel and Hard Goods
- Complimentary access to the Wellness Club

Resume and cover letter can be sent to Sean Weins at sweins@fairwinds.ca with the subject of, "Line Cook Application".

This is an in-person position, applicants must have the ability to commute to the Golf Club in Nanoose Bay.

Expected start date: 2023-05-11