

# Clubhouse Cooks

## POSITION SUMMARY:

The role of the Line Cook is to be responsible for the daily preparation of food for menus, banquet events and other functions at the club. They are also responsible for food production duties, while maintaining quality, consistency and presentation. The Line Cook is expected to be an ambassador for the Club.



## DUTIES AND RESPONSIBILITIES:

- Assists duties as assigned by the Chef or Sous Chef
- Participates in Dishwashing as required
- Conduct other duties specified by the Chef and Clubhouse Manager
- Set up, maintain, preparation, upkeep & breakdown of line station
- Prepare items in accordance with established portions and presentation standards
- Ensures that assigned work areas and equipment are clean and sanitary
- Assists in maintaining safety and sanitation in the kitchen
- Maintains neat professional appearance and observes personal cleanliness at all times
- Adheres to all Health and Safety Regulations
- Makes recommendations for maintenance, repair and upkeep of the line prep area and equipment

## JOB SPECIFICATIONS/QUALIFICATIONS REQUIRED:

- Post Secondary School degree/diploma or equivalent in job experience
- Must have excellent verbal and written communication skills in English
- Strong organizational and interpersonal skills
- Strong customer service orientation

*Join our  
Team!*

**Beautiful views & supportive staff ... we would love to hear from you if you like to work hard and have fun while you are doing it!**