Position – Cook, Halfway House Kitchen

The National Golf Club of Canada is seeking a Cook for its Halfway House operations to work alongside the Club's Executive Chef.

Duties include:

- Coordinating all food orders between stations;
- Preparing all daily specials as per the Club's requirements and standards
- Assisting in directing and correcting the presentation and portioning of food for the station as per the Club's proprietary system of operation
- Preparing food of consistent quality, following recipes and production and portion standards as established by Executive Chef
- Making food items that are prepared ahead of time, making sure not to prepare more than estimated needs
- Dating all food containers, making sure that all perishables are kept at proper temperatures
- Checking par levels for shift use, while determining necessary preparation, freezer pull, and line set up, noting any out-of-stock items or possible shortages
- Returning all food items not used on next shift to designated storage areas, being sure to cover and date all perishables
- Ensuring all ordering for the Halfway house is completed on a daily basis
- Maintaining the cleanliness of the kitchen

Minimum requirements:

- High School Diploma or equivalent
- 1 year experience in position offered

The ideal candidate must be attentive to details and have reliable transportation, as well as strong communication and organizational skills. Must have shift flexibility, is a team player and punctual.

Youth, Indigenous people, and Newcomers to Canada are welcomed to apply.

Position is full time (40+ hours per week), daytime, overtime after 44 hours, weekends, at a rate of $26.00 to $28.00/ hour. Benefits: Health and Dental coverage after 90-days probationary term.

Shifts can include evenings, weekends and holidays.

Job location: 134 Clubhouse Rd., Woodbridge, Ontario L4L 2W2

Language of Work: English

Successful candidate may apply via email by sending resume to mstubbs@nationalgolf.ca

Only qualified candidates will be contacted.