

Part Time Prep/Line Cook

The Club at Bond Head

Location: Bond Head, Ontario

Department: Food & Beverage

Reports To: Executive Chef/Sous Chef

Classification: Full Time / Part Time Seasonal (must be available to work any shift including evenings, weekends, and holidays)

Salary: \$17.20 an hour (minimum wage) \$16.20 an hour (student wage)

Summary:

We are looking for passionate, good humored, energetic people to join our 2025 kitchen team! The Line/Prep Cook is responsible for prepping ingredients and assembling dishes according to recipes and specifications and to promote a safe and healthy work environment for all employees and guests.

Primary responsibilities include, but are not limited to:

- Complete all delegated tasks in a timely manner
- Complete all work-related tasks and duties required to successfully execute menu item production
- Work in a fast, safe, and efficient manner especially during service times to achieve consistently high food quality in a productive and cost-effective environment
- Comply with kitchen manuals, recipe and prep sheets, daily work sheets, kitchen procedures, cleaning schedules and all other duties required
- Assist as required with receiving deliveries and thoroughly checking invoices for product quality and quantity
- Maintain efficient stock controlling methods for all kitchen-related products, specifically towards maintaining shelf life and stock rotating to avoid waste and spoilage
- Maintain all food items at the approved temperature, to prevent contamination or health risks
- Communicate professionally and directly with the entire Food and Beverage team
- Complete equipment cleaning logs, opening/closing checklists as required

Qualifications:

- Time management skills
- Ability to work as a team or independently
- 1-2 years as a line cook in a professional environment (preferred)
- Excellent critical thinking and time management skills
- Able to work flexible shifts
- Safe Food Handlers Certification (required)
- Standard First Aid & CPR (Preferred)
- Able to effectively communicate both verbally and in writing
- Organized and can effectively multitask.
- Eager to be part of a team but also excel working independently.

Apply:

Please submit your resume and cover letter to Executive Chef Kara Berbeck, chef.bondhead@golfnorth.ca . Please write "The Club at Bond Head - Part Time Prep/Line Cook" in the subject line.