

Prep/Line Cook

Hornby Glen Golf Course

Location: Halton Hills, Ontario, Canada

Department: Hospitality

Reports To: Chef or Hospitality Manager

Classification: Both Full Time and Part Time Positions available

Summary:

This position is responsible for the efficient operation of all kitchen systems, a positive atmosphere, and a lasting impression to all guests with our highest standards in taste, presentation and consistency of our menu items.

Responsibilities:

- Promote a positive “teamwork” environment.
- Preparing food items according to corporate standards
- Ensuring a sense of urgency with all tasks.
- Promoting a safe, sanitized working environment.
- Complying with the Occupational Health & Safety Act.
- Opening/Closing and side duties as per the Kitchen Standard Operating Procedures.
- Monitoring and ensuring the highest level of food safety.
- Consistently following kitchen standard operating procedures.

Qualifications:

- Passionate about great food and teamwork
- Demonstrate a willingness to learn new skills.
- Ability to work in a fast-paced environment.
- Possess a Serve Safe Certificate
- WHMIS training (will provide)
- First Aid Certification

Working Conditions:

- Bending, lifting, extended periods of standing

To Apply:

Please submit your resume and cover letter to Brad Nesbitt at manager.hornbyglen@golfnorth.ca. Please write “Hornby Glen - Prep/Line Cook” in the subject line.

Job Posting

Hornby Glen is seeking an outgoing individual with a passion for food and working with our culinary team in a fast paced environment. The team atmosphere along with the ability to create an exceptional food experience for our clients will be both rewarding and enjoyable.

Hornby Glen is part of the GolfNorth Properties family of courses offering competitive wage packages, an incredible work environment, and career advancement opportunities.