

JOB POSTING – Arbutus Ridge Golf Club and The Satellite Bar and Grille

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| Position Title: | Line Cook | <i>The Arbutus Ridge Golf Club is located in the seaside community of Cobble Hill, a 25 minute drive from the outskirts of Victoria, 45 minutes from Nanaimo and just 15 minutes from the cultural city of Duncan. The Bill Robinson design 18-hole golf course is complimented with the renowned GBC Golf Academy, Satellite Bar & Grille and Indoor Tennis Facility. www.arbutusridgegolf.com.</i> |
| Department: | Food & Beverage | |
| Reports to: | Executive Chef | |
| Job Type: | Part Time (possible Full Time), Hourly | |
| Start Date: | ASAP | |

POSITION OBJECTIVE

1. Emphasis on cleanliness, efficiency, accuracy, professionalism and courtesy at all times
2. Ensuring that all kitchen requirements are exceeded
3. Successful candidates will also focus on Team Member teamwork
4. Wonderful opportunity for an individual looking to further their personal development while enhancing their experience and skills in a spectacular environment

DUTIES AND RESPONSIBILITIES

1. **Expectations**
 - Arrive to work on time, dressed in the provided uniform and adhering to the dress code
 - Maintain and enforce the highest standards of quality, service, and appearance of food items that leave the kitchen, including Team Member meals
 - Work with stewarding, kitchen and front-end Team Members to maintain high standards of cleanliness, proper storage of items and proper close procedures
 - Must have Food Safe Certification
 - Journeyman / Red Seal Papers or equivalent experience, an asset but not required
 - Kitchen prep
 - Ensure each guest receives consistent services and products
2. **Cuisine Specialties**
 - Canadian/International
 - Select local ingredients where possible
3. **Food Preparation and Specializations**
 - Stocks, soups and sauces
 - Cold Kitchen: salads, appetizers, sandwiches
 - Vegetables, fruits, nuts and mushrooms
 - Meat, Poultry, Fish, Seafood
 - Pasta

4. Health and Safety

- Ensure that the kitchen areas remain clean, sanitized, organized and free of any debris and clutter
- Adheres to the safety policies in place for team members, Members and guest of the club
- Implement and enforce comprehensive safety program for employees, members and guests on course in compliance with local, municipal and provincial laws

REQUIRED SKILLS, KNOWLEDGE AND ABILITIES

1. Knowledge

- Food and beverage experience or background in the food and hospitality industry
- Minimum one (1) year experience and training in large quantity food preparation, food handling techniques and interpreting recipes as required
- Banquet experience an asset

2. Skills and Abilities

- Elevated level of organizational skills and exceptional communication skills
- Ability to multitask
- Quick evaluation and decision-making abilities
- Must be able to work in a fast-paced and unsupervised environment
- Maintain a calm and cool demeanor in stressful working conditions

WORK CHARACTERISTICS

- Primarily inside the kitchen and heart of the house areas; buffets are also areas of operation
- Will be required to work on a shift basis, including weekends, evenings and holidays when necessary

BENEFITS AND COMPENSATION

- Competitive hourly wage
- Extended benefits available after three months of full time employment
- Complimentary Golf & Tennis on a stand-by basis
- Option to purchase goods from the Golf Shop for cost + 10%
- Discount on food in the Satellite Bar & Grille for you and up to three guests

Please send your resume and cover letter to:

Executive Chef, Jan Kobbero
jkobbero@golfbc.com

Posting closes: Open

OUR CORE STANDARDS

Live our core standards – F.I.R.S.T.!

- Friendly and Helpful
- Initiative and Action
- Respect and Dignity
- Sales and Service
- Team and Facility Appearance