



## Prep & Line Cooks

- Hours vary with 30+ hours / week likely during July and August
- May Long - Sept Long
- \$15 – \$17 / hour (Wage based on Experience)

### Role & Responsibilities:

- Reports directly to the Head Chef and Food & Beverage Manager while assisting in responsibility of food services during events throughout the operation while upholding all company standards and policies
- Responsible for working on the line, keeping it fully stocked
- Prep work for banquets and catering and daily sales
- Committed to a high level of product in a fast-paced environment

### Job Duties:

- Performs all necessary food preparations and cooking / baking duties as outlined by menu and recipe specifications in a clean, organized and timely manner (line cooking and banquet cooking duties)
- Maintains all occupational standards, including, Food Safe, WHMIS, SK Health and Safety Policies etc.
- Any other related duties as assigned by the Head Chef or Food & Beverage Manager

### Qualifications / Skills:

- Positive customer service
- Planning and multi-tasking
- Self-motivated with a high energy level
- Excellent verbal communication and listening skills
- Food Safe Certification
- Prompt, reliable, with high standard of personal hygiene

### How to Apply:

If you are a positive minded individual with a great work ethic, we would love to hear from you! Please submit your resume and cover letter to [jobs@harborgolfclub.com](mailto:jobs@harborgolfclub.com) or use the form on the Jobs webpage.

Harbor Golf Club has an onsite mentor / supervisor to support and help you grow your skills for your resume. We encourage applicants from all backgrounds and experiences to apply and look forward to reviewing your application and potentially welcoming you to our team!

### Job Type:

- Part-time to Full time: minimum 30 hour per week in July and August
- Meal Plans and Subsidized Accommodation where available
- Personal Golf Package with Friend and Family Discounts