

KAMLOOPS



GOLF & COUNTRY CLUB

Kamloops Golf and Country Club Kitchen – Line Cook

The Kamloops Golf & Country Club in Kamloops, BC is one of the premier golf courses in the Thompson-Okanagan Region. Established in 1914 and the oldest course in Kamloops, the golf course has gone through many changes including an extensive renovation which was completed in 2010.

Position Overview:

Reporting to the Executive Chef, responsibilities and essential job functions include but are not limited to the following:

- Consistently offer professional, friendly and proactive guest service while supporting fellow Colleagues
- Preparation and service of all food items for a la carte, and/or buffet menus according to restaurant recipes, and standards
- Actively share ideas, opinions, and suggestions
- Maintain proper rotation of product in all chillers and storage areas, to minimize wastage/spoilage
- Use and fill out prep lists to ensure restaurant line ingredients and backups are sufficiently stocked
- Have full knowledge of all menu items, daily features and promotions
- Check and record all cooler temperatures at beginning and end of shift
- Ensure the cleanliness and maintenance of all work areas, utensils, and equipment using daily and weekly cleaning list
- Follow kitchen policies, procedures and service standards
- Follow all safety and sanitation policies when handling food and beverage
- Follow food cooling and holding procedures, and record on cooling/holding log sheets
- Other duties as assigned

Qualifications:

- Previous experience in the Culinary field required
- Strong interpersonal and problem-solving abilities
- Highly responsible & reliable
- Ability to work well under pressure in a fast-paced environment
- Ability to work cohesively as part of a team
- Ability to focus attention on guest needs, remaining calm and courteous, at all times

www.kamloopsgolfclub.com

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Physical Aspects of Position (include but are not limited to):

- Constant standing and walking throughout shift
- Frequent lifting and carrying up to 50 lbs
- Occasional kneeling, pushing, pulling
- Occasional ascending or descending ladders, stairs and ramps

If you have a passion for service and want to be a part of a growing team at one of the nicest golf courses in Kamloops, please submit your resume and cover letter via email only to:

Timothy Friesen

Executive Chef

execchef@kamloopsgolfclub.com

We thank all parties for their interest in this position but will only contact those selected for a job interview.

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