

Cook

The Oaks Of St. George Golf Club

Location: Paris, Ontario, Canada

Department: Food Services

Reports To: Kitchen Manager

Classification: Part Time Seasonal (must be available to work any shift including early mornings, days, weekends & holidays)

Summary: The Oaks Of St. George Golf Club is a member of GolfNorth Properties; an established golf course management company in KW area and we are looking for a hard-working and professional applicant who can start sometime in April.

Primary Responsibilities:

- Willing to learn how to use equipment following policies and procedures
- Assists in food preparation, cooking in a safe manner at all times
- Responsible for daily and ongoing cleaning of food service areas
- Understands the importance of reviewing daily systems sheets and accomplishing all duties on time
- Ensuring that safe work habits are followed throughout their shift
- Other duties as assigned to assist in the daily functioning of the clubhouse
- Assists in washing dishes and removal of all recycling and waste on shift

Qualifications:

- A diploma or degree or attaining one
- Previous Cooking and Kitchen Experience is beneficial, we are willing to train
- A willingness to learn the Public Health, HACCP, FIFO processes
- Self-directed with the ability to look ahead and help where required
- Excellent organizational and time management skills
- Ability to problem solve and make decisions
- Safe Food Handling Certification

Apply:

Please submit your resume & cover letter to Greg Baetz, General Manager at gbaetz.theoaks@golfnorth.ca. Please put "The Oaks of St. George – Cook" in the subject line.