

## **Cook & Dishwasher**

### **Rebel Creek Golf Club**

**Location:** Petersburg, Ontario, Canada

**Department:** Food Services

**Reports To:** Kitchen Manager

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

**Summary:** Rebel Creek 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 Chris Norsworthy, Head Chef at [cnorsworthy.rebelcreek@golfnorth.ca](mailto:cnorsworthy.rebelcreek@golfnorth.ca). Please put "Rebel Creek - Cook & Dishwasher" in the Subject line.