



ARBUTUS RIDGE
GOLF CLUB

JOB POSTING – THE ARBUTUS RIDGE GOLF CLUB & THE SATELLITE BAR & GRILLE

Position Title:	Line Cook	
Department:	Food and Beverage	<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, Satellite Bar & Grille and Indoor Tennis Facility.</i> www.arbutusridge.com
Reports to:	Executive Chef	
Job Type:	Hourly	
Application Deadline:	Ongoing	
Start Date:	Immediate	

The Arbutus Ridge Golf Club is looking for the services of an energetic Line Cook. We are looking to help mentor eager Line Cooks focused on becoming Sous Chefs, Executive Chefs or Food & Beverage Managers.

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. Great 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 at the scheduled time, dressed in the provide 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
 - Kitchen prep
 - Ensure each guest receives consistent services and products
2. **Cuisine Specialties**
 - Canadian/International
 - Select local ingredients where possible

3. Food Preparation 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, as well as 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

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

Skills and Abilities

- High 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

- 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:

Michael Schedel, Executive Chef

mschedel@arbutusridge.com