



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

<b>Position Title:</b>	Breakfast Cook	<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 &amp; Grille and Indoor Tennis Facility.</i> <a href="http://www.arbutusridge.com">www.arbutusridge.com</a>
<b>Department:</b>	Food and Beverage	
<b>Reports to:</b>	Executive Chef	
<b>Job Type:</b>	Hourly	
<b>Application Deadline:</b>	Ongoing	
<b>Start Date:</b>	Immediate	

The Arbutus Ridge Golf Club is looking for the services of an energetic Breakfast Cook to join our morning team. You will review the pre-set menu. You will need to understand the offerings, utilize a variety of cooking techniques, plate the food, and hand it off to a server. You must follow all instructions from the executive chef to ensure the kitchen runs smoothly and that guests are satisfied.

### 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.

### DUTIES AND RESPONSIBILITIES

1. **Expectations**
  - Arrive to work at the scheduled time, dressed in the provide uniform.
  - Maintain and enforce the highest standards of quality, service, and appearance of food items that leave the kitchen, including Team Member meals.
  - Work with 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.
2. **Health and Safety**
  - Ensure that the kitchen areas remain clean, sanitized, organized and free of any debris and clutter.
  - 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, asset but not required.

**Skills and Abilities**

- High level of organizational skills and 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](mailto:mschedel@arbutusridge.com)