

Line Cook

Reporting and Department

Department: Kitchen - Food and Beverage

Position Reports to: Executive Chef/ Sous Chef

About us

The Weston Golf & Country Club is an exclusive private members club. Located on the banks of Humber River, the rolling land makes the Weston Golf & Country Club an ideal location to put eighteen of the finest golf holes to be found anywhere. Since 1915, golf and friendship has walked hand in hand at the Weston.

Position Summary

The Line Cook is responsible for the preparation of high-quality food in a timely, efficient, sanitary and consistent manner. The Line Cook must be prepared to work in a fast-paced, high-pressure work environment, while maintaining the organizational ability to identify and act on job duties quickly and effectively.

Key Responsibilities

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

- Set up stations and collect all necessary supplies to prepare menu for service
- Prepare a variety of foods; meat, seafood, poultry, vegetable, and cold food items
- Arrange sauces and supplementary garnishes for allocated station
- Cover, date and correctly store all bits and pieces and food prep items
- Notify Chef in advance of likely shortages
- Serve menu items compliant with established standards
- Use food preparation tools in accordance with manufactures instructions
- Close the kitchen correctly and follow the closing checklist for kitchen stations
- Maintain a prepared and sanitary work area at all times
- Keep the work area fresh all through the shift
- Make sure all storage areas are tidy and all products are stored appropriately
- Constantly use safe and hygienic food handling practices
- Returns dirty food preparation utensils to the appropriate areas
- Assist with all duties as assigned by Kitchen Manager

Requirements

- High school diploma or GED equivalent.
- Professional diploma or food services management preferred.

- Minimum 1 year of cooking experience required.
- Knowledge of methods and procedures for serving food, principles of sanitation, and principles of safe food handling required.
- Authorized to work in Canada.
- Ability to lift up to 50lb.
- Effective communication skills.

Working Conditions:

- Able and willing to work flexible shifts including weekdays, weekends and holidays.
- Able and willing to lift up to 30lbs to move stock.
- Able to work on feet for entire shift.

Location

50 St. Phillip's Road, Toronto, Ontario M9P 2N6

Contact

Please forward your resume to akoshelap@westongolfcc.com

*** Weston Golf and Country Club is an equal opportunity employer and we would like to thank all the applicants for their interest. Please note that only selected for an interview candidates will be contacted.

The Weston Golf and Country Club is committed to fair and equitable recruiting practices; in accordance with the Accessibility for Ontarians with Disabilities Act, 2005 and the Ontario Human Rights Code the WG&CC will provide accommodations throughout the recruitment and selection process to all applicants with disabilities.