

# EMPLOYMENT OPPORTUNITY

**POSITION:**  
**REPORTS TO:**

**Prep/Line Cook**  
**Qualified Cook**



## **SUMMARY:**

Responsible for preparing, seasoning, and cooking soups, meats, vegetables, desserts, or other foods in the Kitchen and Restaurant. The **Prep/Line Cook** will assist in ordering supplies, keeping records and accounts, pricing items on menu, or planning menu.

## **DUTIES & RELATED TASKS:**

- Assisting with daily kitchen start up and shut down preparation.
- Inspect food preparation and serving areas to ensure safe, sanitary food handling practices.
- Preparation of the line daily.
- Season and cook food according to recipes or personal judgment and experience.
- Stocking kitchen supplies daily.
- Weigh, measure, and mix ingredients according to recipes and/or personal judgment.
- Portion, arrange, and garnish foods, and serve food to wait staff or patrons.
- Regulate temperatures in ovens, broilers, grills, and roasters.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Carve and trim meats.
- Consult with Qualified Cook to assist in menu planning.
- May be required to prepare and cook for lunch menus, dinner menus, and buffets and special occasions.
- Assist in the preparation and cooking for large banquets and tournaments.
- Cleaning all kitchen appliances, equipment, walls, and other surfaces on a daily, monthly, or annual basis as per the kitchen policies and procedures.
- Bake breads, rolls, cakes, pastries, etc.
- Attend meetings as required.
- Follow all policies and procedures that have been put into place for the Kitchen and Restaurant department.
- Complete daily sanitation, housekeeping duties and abide by all safety standard requirements of Health & Safety rules and regulations.
- Inspect supplies, equipment, and work areas to ensure conformance to established policies and procedures.
- Inspects food storage, preparation, and related areas to ensure these areas are maintained and in approved sanitary conditions.
- Maintain logbook of food holding and refrigerator temperatures.
- Checks all equipment used in preparation of food to ensure that correct procedures and sanitizing methods are used to prevent contamination.
- Performs cleaning duties of kitchen and storage areas daily to ensure that sanitary conditions are met.
- Follows correct procedures for food receiving and storage, food handling, preparation and distribution, kitchen sanitation and safety, kitchen equipment operation and cleaning.
- Performs other related duties as assigned.

## **QUALIFICATIONS:**

- Post-secondary diploma in culinary arts, or currently enrolled
- related work experience will be considered an asset.
- Must have Safe Food Handling Certificate.



- Ability to work under pressure.
- Ability to work independently and as a part of a team.
- Ability to lift/unload/move food supplies and must be able to lift up to 50 lbs.
- Accept constructive feedback from coworkers and customers regarding food preparation, presentation, and food tastes.
- Must be willing to work flexible hours and/or shift work.
- Must be willing to provide a CPIC as condition of employment and be free of criminal record.

**WAGE: \$20.50 / hour**

Copies of diplomas and certificates to accompany resume and enclosed in a sealed envelope marked  
**"Confidential"** and mailed to the attention of:

**TJ Boissoneau, General Manager**

*Garden River Golf Resorts Silver Creek*

104 Belleau Lake Road, Garden River, ON P6A 6Z3 (in-person)

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