

JOB POSTING – LINE COOKS

Nicklaus North Golf Course and Table Nineteen

*Nicklaus North offers breathtaking scenery, exceptional guest service and unmatched course design...it's no wonder this is one of a few rare elite courses in the world bearing Jack Nicklaus' name. This par 71, 18-hole semi-private course in Whistler, BC opened in 1996 and soon after received the "Best New Course in Canada" award by Golf Digest. Since then Nicklaus North has remained on ScoreGolf's "Top 100" courses list with rankings as low as #7 in Canada, and has hosted a number of high profile televised events featuring Jack Nicklaus, Greg Norman, Ernie Els, John Daly, Fred Couples, Nick Faldo, Vijay Singh and Stephen Ames. **Table Nineteen Lakeside Eatery** at Nicklaus North offers meals using the freshest locally sourced ingredients through innovative recipes served at Whistler's best patio, the casual lounge, upscale dining room and during special event functions. Nicklaus North is an environmentally friendly employer and is owned by the GolfBC Group (golfbc.com) – selected as "runner up" for the 'Employees First' Award presented to a BC tourism employer to recognize exceptional standards of excellence in people management.*



Department: Food and Beverage

Reports to: Corporate Chef Whistler: Table Nineteen/Basalt/The Beacon

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

- Deliver on the highest standards of quality, service and appearance of food items that leave the kitchen
- Work with stewarding, kitchen and front-end Team Members to maintain high standards of cleanliness and proper storage of items and proper close down procedures
- Ensure that the kitchen areas remain clean, sanitized, organized and free of any debris and clutter
- Adhere to the safety policies in place for Team Members, as well as Members and Guests of the club
- Must have Food Safe Certification
- Journeyman/Red Seal papers or equivalent experience, an asset but not required
- Kitchen preparation
- Ensure each guest receives consistent services and products

GolfBC's Mission To be the recognized leader in providing **great golf experiences, exceptional team performance,** and a **sound return on investment...**every day

- Arrive to work at the scheduled time, dressed in the provide uniform and adhering to the dress code
- Food preparation of stocks, soups and sauces, salads, appetizers, sandwiches, meat, poultry, fish, seafood, pasta and Canadian/International/Asian cuisine

REQUIRED SKILLS, KNOWLEDGE AND ABILITIES

Technical Skills and Knowledge

- Hygiene, sanitation, proper food handling, occupational health and safety skills
- Food and beverage experience or background in the food and hospitality industry
- Minimum one (1) year experience and training in food preparation, food handling techniques and interpreting recipes as required

Abilities

- Work in a timely, efficient, safe and organized manner
- Must be able to work efficiently in a fast-paced environment while maintaining a calm demeanor
- High level of organizational skills and exceptional communication skills
- Ability to multitask
- Quick evaluation and decision making abilities
- Must be pro-active

WORK CHARACTERISTICS

- Primarily inside the kitchen and back of house areas
- Will be required to work on a shift basis, including weekends and evenings of unspecified duration

OUR CORE STANDARDS

Live our core standards – F.I.R.S.T.!

- Friendly and Helpful
- Initiative and Action
- Respect and Dignity
- Sales and Service
- Team and Facility Appearance

COMPENSATION

- Based on experience
- Full Time and Part Time, Seasonal (May – October; flexible), Hourly, Restaurant Tips, Shift Meal, Banquet Gratuities, Free Golf, Other Discounts/Perks

Please send your resume and cover letter to:

Eric Gilchrist, Corporate Chef Whistler: Table Nineteen, Basalt, The Beacon

Nicklaus North Golf Course

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