



JOB POSTING – Olympic View Golf Club and Forester’s Restaurant

Position Title:	Line Cook	<i>Olympic View Golf Club is a Bill Robinson design 18-hole championship golf course with a superb practice facility, the award winning GBC Golf Academy, magnificent clubhouse and Forester’s Restaurant. Located in beautiful Victoria BC, Olympic View delivers on the golfing and culinary experience with exceptional service, stunning scenery, spectacular waterfalls and meticulous course conditioning.</i>
Department:	Food and Beverage	
Reports to:	Executive Chef	
Job Type:	Full Time Hourly	
Application Deadline:	March 31, 2018	

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

STRUCTURE

Reports to: Executive Chef and Sous Chef
Works Closely With: Culinary and Front of House Team

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
 - Blend of culinary education and experience, including previous garde manger/salad experience, saucier/pans and grill experience
 - 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
 - Kitchen prep
 - Ensure each guest receives consistent services and products

2. 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.

WORK CHARACTERISTICS

- Primarily inside the kitchen and heart of the house areas; buffets and refreshment center are also areas of operation
- Will be required to work on a shift basis, including weekends, evenings and holidays when necessary
- Competitive wage, gratuities, medical benefits and golf privileges
- Cook and Golf at one of Canada's finest courses

Please send your resume and cover letter to:

Title: Mel O'Brien, Executive Chef
mobrien_olympic@golfbc.com

Only those candidates selected for an interview will be contacted.

Posting closes: March 31, 2018

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