



Position: Line Cook (Full Time)

Tobiano Golf Course
Kamloops, BC

Want to work at an award-winning golf course and restaurant situated above the shores of beautiful Kamloops Lake? Tobiano Golf Course is looking for a motivated, ambitious, and hard-working individual to join our team of professionals at The Black Iron Club & Grill as a line cook. The candidate will display a passion for the culinary arts and thrive in a fast-paced industry that requires individuals to think on their feet and problem solve daily.

Summary of responsibilities:

Reporting to the Head Chef, expectations, responsibilities, and essential job functions include but are not limited to the following:

Expectations

- Comply with all health and safety standards and practices as set forth by Work Safe and Food Safe BC.
- Work in a team atmosphere to accomplish the goals set forth by the organization.
- Regular communication with the Head Chef and Front of House servers to ensure effective and efficient quality of product and service.
- Maintain a friendly and professional demeanor with all staff and guests.

Duties & Responsibilities

- Daily food prep as instructed by the Head Chef.
- Assembling dishes according to the Head Chef's recipes and specifications.
- Maintaining the sanitization and cleanliness of the food preparation area.
- Maintaining and keeping up with the organization and cleaning of dishes.

Qualifications

- Reliable means of transportation.
- Ability to work shifts – days, evenings, weekends, and holidays.
- Must be able to lift and maneuver objects that weigh upwards of 30lbs.
- Minimum 2 years' experience as a line cook preferred, but not mandatory.

Employment Terms

- Seasonal (April – October) and year-round, 24 - 40+ hours per week
- Flexible shifts (5 on 2 off or 4 on 3 off)
- Wage based on experience \$19 - \$26
- Complimentary golf privileges (restrictions apply)
- Above average tip pool every 2 weeks

Please send your resumes to Head Chef Cliff Huck by email: chef@tobianogolf.com