

CLUBHOUSE RESTAURANT COOK/WAIT STAFF

JOB DESCRIPTION

QUALIFICATIONS

- Minimum age of 18
- Emergency First Aid certificate an asset
- Smart Serve certificate
- Safe Food Handling certificate
- Flexible work schedule
- Customer service orientated
- Able to lift up to 25lbs or more

EMPLOYMENT TERM

May-September with the possibility of extension

DAYS PER WEEK

Flexible; includes evenings and weekends (approximately 25-35 hrs/week)

GENERAL ACCOUNTABILITY

Community Programmer

DUTIES

- Setting up, cleaning, and organizing work stations
- Preparing ingredients for the shift; washing vegetables, chopping, replenishing condiments etc.
- Preparing oven, utensils, fryer and grill for shift
- Taking food orders and preparing food from the menu
- Cooking order according to food health and safety standards
- Handling multiple food orders at one time
- Storing all food properly
- Keeping a sanitized and orderly environment in the kitchen
- Taking weekly food and supply inventory
- Serving and stocking alcohol
- Responsible for the sale of golf passes, cart rentals and supplies
- Answering the phone, signing in golf members, daily cashier responsibilities

If interested, please submit your resume and cover letter by May 14, 2021 at 2:00pm to:

Katie Law

Community Programmer

1 Mississauga Drive

P.O Box 910

Manitouwadge, Ontario

programmer@manitouwadge.ca