

**Prep/Line Cook - \$18 to \$23**

**Salmon Arm Golf Club**

**Location: 3641 HWY 97B South, SALMON ARM, BC**

**Reports To:** Hospitality Manager

**Classification:** Full-Time & Part-Time

**Summary:**

This position is responsible for the efficient operation of all kitchen systems, a positive atmosphere, and a lasting impression to all guests with our highest standards in taste, presentation and consistency of our menu items.

**Primary Responsibilities:**

- Promote a positive “teamwork” environment.
- Preparing food items according to corporate standards
- Ensuring a sense of urgency with all tasks.
- Promoting a safe, sanitized working environment.
- Complying with the Occupational Health & Safety Act.
- Opening/Closing and side duties as per the Kitchen Standard Operating Procedures.
- Monitoring and ensuring the highest level of food safety.
- Consistently following kitchen standard operating procedures.

**Qualifications:**

- Passionate about great food and teamwork
- Demonstrate a willingness to learn new skills.
- Ability to work in a fast-paced environment.
- Possess a valid Food Safe Certificate
- Must be legally eligible to work in Canada.

**Working Conditions:**

- Bending, lifting, extended periods of standing

**To Apply:**

Please submit your resume and cover letter to Tammie Cassettari at [hospitality.salmonarm@golfnorth.ca](mailto:hospitality.salmonarm@golfnorth.ca) Please write “Salmon Arm Golf Club - Prep/Line Cook” in the subject line.

**Job Posting**

**Salmon Arm Golf Club** is seeking an outgoing individual with a passion for food and working with our culinary team in a fast-paced environment. The team atmosphere along with the ability to create an exceptional food experience for our clients will be both rewarding and enjoyable.

**Salmon Arm Golf Club** is part of the GolfNorth Properties family of courses offering competitive wage packages, an incredible work environment, and career advancement opportunities.

