

Kitchen Line Cook

MaraHills Golf Resort

Location: Sicamous, BC

Department: Food & Beverage

Reports To: Kitchen Manager

Classification: Full Time / Part Time Seasonal

(must be available to work any shift including evenings, weekends, and holidays)

Compensation: \$17 to \$20 per hour, based on suitability and experience

Summary & Position Overview:

Join our dynamic culinary team at MaraHills Golf Resort, a premier golf and dining destination overlooking the scenic mountains surrounding Mara Lake. Nestled amidst lush greens and stunning views, our restaurant offers a unique dining experience for golfers and visitors alike. We take pride in delivering exceptional service and delicious cuisine in a relaxed and welcoming atmosphere.

We are seeking a skilled and passionate Kitchen Line Cook to join our team. The ideal candidate will have a strong culinary background, possess excellent organizational skills, and thrive in a fast-paced kitchen environment. As a vital member of our culinary team, you will contribute to the creation of delicious dishes that delight our guests and uphold the high standards of quality that [Your Restaurant's Name] is known for.

Responsibilities:

- Prepare and cook menu items in accordance with established recipes and presentation standards
- Ensure that all dishes are prepared promptly and efficiently during service hours
- Collaborate with kitchen team members to maintain a clean, organized, and safe work environment
- Assist with inventory management and stock rotation to minimize waste and ensure freshness of ingredients
- Adhere to food safety and sanitation guidelines at all times
- Contribute to menu development and feature menu items in collaboration with the Kitchen Manager and Food and Beverage Manager.

Qualifications:

- Previous experience working as a line cook or in a similar role within a high-volume kitchen environment
- Proficiency in basic cooking techniques and knife skills
- Strong attention to detail and ability to work efficiently under pressure in a high traffic and hot work environment
- Excellent communication and teamwork skills
- Flexibility to work evenings, weekends, and holidays as required
- Culinary degree or relevant certification is preferred, but not required
- BC FoodSafe Level 1 Certification required

Benefits:

- Competitive hourly wage, commensurate with experience
- Opportunities for advancement and professional development
- Employee discounts on golf, dining and merchandise
- A supportive and enjoyable team environment with a focus on growth and success

If you are passionate about food and eager to contribute your talents to a dynamic culinary team, we invite you to apply for the Kitchen Line Cook position at MaraHills Golf Resort. Please submit your resume and an introductory letter outlining your relevant experience and why you would be a great fit for our team.

Application Instructions:

Please submit your resume to Logan Henderson. In the subject line, please include Kitchen Line Cook and email to hospitality.marahills@golfnorth.ca We thank all applicants for their interest in joining our team, but only those selected for an interview will be contacted. MaraHills Golf Resort is an equal opportunity employer and values diversity in the workplace. We encourage candidates of all backgrounds to apply.