

# Line Cook

<b>Employer:</b>	The Reservoir Clubhouse		
<b>Posted:</b>	12 months ago	<b>Closing Date:</b>	May 31, 2023
<b>ES Job ID:</b>	3985	<b>Location:</b>	Blind River
<b>Sector(s):</b>	Food & Hospitality	<b>Duration:</b>	Full Time , Part Time , Seasonal

## Job Description:

The Reservoir at Huron Pines is looking to hire part time and full time Line Cooks.

The Reservoir is the restaurant at Huron Pines Golf and Country Club and provides a fun and friendly environment for golfers and guests to enjoy a meal and drinks in a beautiful setting overlooking the golf course and the Mississauga River.

The Reservoir team will be serving up their signature dishes as well as golf course favourites.

Duties and responsibilities include:

- Setting up cook stations and stocking them with the necessary prep supplies
- Preparing food on the line, as needed, by cutting, mixing, chopping, and making sauces
- Cooking items on the line by grilling, frying, chopping, sauteing and broiling to quality guidelines and standardized recipes
- Maintaining cleanliness and hygiene standards
- Handling and storing food safely and properly
- Takes inventory counts before and after shifts, completes food inventory or storage sheets
- Ability to work on weekends, stand for extended periods, and lift upwards of 50 pounds

Wage negotiable based on experience. Willing to train the right person.

## Required Skills:

- Safe Food Handling Certificate
- Experience is an asset
- Strong customer service skills
- Excellent communication skills
- Reliable and punctual
- Work well as part of a team

## Requirements:

- Bondable
- Must be willing to work a flexible schedule

## How to Apply:

Interested applicants are asked to drop off a cover letter and resume at the Reservoir at Huron Pines or email Laura Marshall, at:  
Reservoirclubhouse@icloud.com

**\*\*Please include the title 'Cook' in your email subject line.\*\***