



Golf & Country Club Ltd.

6857 168th Street Surrey BC, V3S 3T6

Culinary Department

Currently Hiring:

Line and Banquet Cooks: This is an excellent opportunity for someone who is looking to gain experience in a kitchen with a variety of cooking styles, line work, production, special events and live action stations.
(April start)

Job Duties:

- Always maintain food safe practices.
- Prepare, season, and cook food as directed, meeting dietary requirements where required.
- Maintain high levels of food quality.
- Daily cleaning and maintenance to ensure sanitary and safe working environment.
- Set up and stocking of food service stations.
- Maintain professional appearance and attitude.
- Able to work any station assigned by Chef or Sous Chefs

Requirements:

- Food Safe level 1
- Strong communication skills, verbal and written.
- Ability to work in a fast-paced, high-pressure environment.
- Ability to multitask.

Dishwashers

Dishwasher Duties: (April start)

- Operate high efficiency dish machine at a constant pace.
- Ensure all dinnerware, glassware, silverware is sanitized to standards set by Fraser Health
- Restock all dinnerware, glassware, silverware in appropriate locations.
- Removal of garbage and cardboard into appropriate bins
- Frequent cleaning of floor near dishwasher and surrounding areas
- Maintain dishwasher chemical levels and cleaning supplies.
- Assist cooks with prep, portioning, and stocking of product.

No experience needed. Entry level position.

Positions offer full time and part time opportunities. Flexible schedules, Meal provided, Free golf, Team building events, Discounts on food and golf shop.

