

**JOB POSTING – Nicklaus North Golf Club
and Table Nineteen Lakeside Eatery**



Position Title:	Line Cooks	<i>Nicklaus North's impressive award winning, world class golf course is complimented by our Table Nineteen Lakeside Eatery. The breathtaking scenery, inspired west coast cuisine and exceptional service make Table Nineteen at Nicklaus North one of the premier locations for everything from fine dining, to casual dining to weddings and corporate events. The 4000 square foot lakeside patio is truly one of the world's most idyllic settings to enjoy a superb meal with friends. Table Nineteen is open May to mid October for the golf season and then mid December to mid March for the winter season.</i>
Department:	Food & Beverage	
Reports to:	Sous Chefs, Executive Chef	
Job Type:	Seasonal	
Application Deadline:	Open	
Start Date:	May (flexible)	



POSITION OBJECTIVE

1. Emphasis on cleanliness, efficiency, accuracy, professionalism and courtesy at all times
2. Ensuring that all kitchen requirements are exceeded
3. Successful candidates will also focus on Team Member teamwork
4. Great opportunity for an individual looking to further their personal development while enhancing their experience and skills in a spectacular environment

DUTIES AND RESPONSIBILITIES

- Deliver on the highest standards of quality, service and appearance of food items that leave the kitchen
- Work with stewarding, kitchen and front-end Team Members to maintain high standards of cleanliness and proper storage of items and proper close down procedures
- Ensure that the kitchen areas remain clean, sanitized, organized and free of any debris and clutter
- Adhere to the safety policies in place for Team Members, Members, and Guests of the club
- Food Safe Certification an asset but not required
- Journeyman/Red Seal papers or equivalent experience, an asset but not required
- Kitchen preparation
- Ensure each guest receives consistent services and products
- Arrive to work at the scheduled time dressed in the provide uniform and adhering to the dress code
- Food preparation of stocks, soups and sauces, salads, appetizers, sandwiches, meat, poultry, fish, seafood, pasta

REQUIRED SKILLS, KNOWLEDGE AND ABILITIES

- Hygiene, sanitation, proper food handling, occupational health and safety skills
- Food and beverage experience or background in the food and hospitality industry
- Minimum one (1) year experience and training in food preparation, food handling techniques and interpreting recipes is preferred however training is available for the right candidates
- Work in a timely, efficient, safe and organized manner

- Must be able to work efficiently in a fast-paced environment while maintaining a calm demeanor
- High level of organizational skills and exceptional communication skills
- Ability to multitask
- Quick evaluation and decision making abilities
- Must be pro-active

WORK CHARACTERISTICS

- Primarily inside the kitchen and back of house areas
- Will be required to work on a shift basis, including weekends and evenings of unspecified duration

COMPENSATION

- Based on experience
- Full Time and Part Time, Seasonal (May – October; flexible), Hourly, Restaurant Tips, Shift Meal, Banquet Gratuities, Free Golf, Other Discounts/Perks

Please send your resume and cover letter to:

Eric Gilchrist, Corporate Chef Whistler: Table Nineteen, Basalt, The Beacon
Nicklaus North Golf Course

egilchrist@golfbc.com

Posting closes: April 15

Start Date: May – Flexible

OUR CORE STANDARDS

Live our core standards – F.I.R.S.T.!

- Friendly and Helpful
- Initiative and Action
- Respect and Dignity
- Sales and Service
- Team and Facility Appearance