

# JOB POSTING – THE ARBUTUS RIDGE GOLF CLUB & THE SATELLITE BAR & GRILLE



<b>Position Title:</b>	<b>Line Cook</b>	<i>The Arbutus Ridge Golf Club is located in the seaside community of Cobble Hill, a 25 minute drive from the outskirts of Victoria, 45 minutes from Nanaimo and just 15 minutes from the cultural city of Duncan. The Bill Robinson design 18-hole golf course is complimented with the Golf Academy, Satellite Bar &amp; Grille and Indoor Tennis Facility. Employer of the Year Award, Tourism Vancouver Island 2017 <a href="http://www.arbutusridge.com">www.arbutusridge.com</a>.</i>
<b>Department:</b>	<b>Food and Beverage</b>	
<b>Reports to:</b>	<b>Executive Chef</b>	
<b>Job Type:</b>	<b>Full-Time, Hourly</b>	
<b>Application Deadline:</b>	<b>Ongoing</b>	
<b>Start Date:</b>	<b>Immediate</b>	

The Arbutus Ridge Golf Club is looking for the services of an energetic Line Cook. We are looking to help mentor eager Line Cooks focused on becoming Sous Chefs, Executive Chefs or Food & Beverage Managers.

## ***About the Satellite Bar & Grille***

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The Satellite Bar & Grille offers a casual lounge, upscale dining room and wrap around patio with views of nearby islands surrounding the Satellite Channel. The Mount Baker banquet room provides panoramic views and is one of the most desired Wedding, Meeting and Banquet facilities on Vancouver Island.

## **JOB SUMMARY**

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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 TASKS**

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1. **Expectations**
  - Arrive to work at the scheduled time, dressed in the provide uniform and adhering to the dress code
  - Maintain and enforce the highest standards of quality, service, and appearance of food items that leave the kitchen, including Team Member meals
  - Work with stewarding, kitchen and front-end Team Members to maintain high standards of cleanliness, proper storage of items and proper close procedures

- Must have Food Safe Certification
- Kitchen prep
- Ensure each guest receives consistent services and products

**2. Cuisine Specialties**

- Canadian/International
- Select local ingredients where possible

**3. Food Preparation Specializations**

- Stocks, soups and sauces
- Cold Kitchen: salads, appetizers, sandwiches
- Vegetables, fruits, nuts and mushrooms
- Meat, Poultry, Fish, Seafood
- Pasta

**4. Health and Safety**

- Ensure that the kitchen areas remain clean, sanitized, organized and free of any debris and clutter
- Adheres to the safety policies in place for team members, as well as Members and guest of the club
- Implement and enforce comprehensive safety program for employees, members and guests on course in compliance with local, municipal and provincial laws.

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**PROFESSIONAL & TECHNICAL KNOWLEDGE AND SKILLS**

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**Knowledge**

- Food and beverage experience or background in the food and hospitality industry
- Minimum one (1) year experience and training in large quantity food preparation, food handling techniques and interpreting recipes as required
- Banquet experience an asset

**Skills and Abilities**

- High level of organizational skills and exceptional communication skills
  - Ability to multitask
  - Quick evaluation and decision making abilities
  - Must be able to work in a fast-paced and unsupervised environment
  - Maintain a calm and cool demeanor in stressful working conditions
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## **WORK CHARACTERISTICS**

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### **Work Characteristics**

- Primarily inside the kitchen and heart of the house areas; buffets are also areas of operation
- Will be required to work on a shift basis, including weekends, evenings and holidays when necessary

## **BENEFITS AND COMPENSATION**

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### **Benefits**

- Benefits available after three months of full time employment
- Complimentary Golf & Tennis on a stand-by basis
- Option to purchase goods from the Golf Shop for cost + 10%
- Discount on food in the Satellite Bar & Grille for you and up to three guests

**Please send your resume and cover letter to:**

**Attn: Gabe Milne, Executive Chef at [gmilne@arbutusridge.com](mailto:gmilne@arbutusridge.com)**