

JOB POSTING – THE ARBUTUS RIDGE GOLF CLUB

POSITION TITLE:	Experienced Line Cooks
DEPARTMENT:	Food and Beverage
COURSE:	Arbutus Ridge Golf Club
REPORTS TO:	Executive Chef
JOB TYPE:	Part time, Possibly Full Time, Hourly.
APPLICATION DEADLINE:	Flexible
START DATE:	Flexible



About the Arbutus Ridge Golf Club, Satellite Bar & Grille & GBC Golf Academy

The Arbutus Ridge Golf Club is located in the seaside community of Cobble Hill, a 20 minute drive from the outskirts of Victoria, 40 minutes from Nanaimo and just 10 minutes from the cultural city of Duncan. The Bill Robinson design 18-hole golf course rated *Best Destination Golf Course in British Columbia* by Golf Nerve Magazine in 2006 and has a *Four Star Golf Digest Rating*. The golf course is complimented with the renowned GBC Golf Academy, Satellite Bar & Grille and Indoor Tennis Facility.

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.

Arbutus Ridge is an environmentally friendly employer led by its Team Member Greening Committee and Par 0 Carbon Footprint Project. Arbutus Ridge is owned and operated by the GolfBC Group (www.golfbc.com), selected as "runner-up" for the 2008 'Employees First' Award. The 'Employees First' award is presented each year to a BC tourism employer to recognize exceptional standards of excellence in human resources and people management.

JOB SUMMARY

1. Emphasis on cleanliness, efficiency, accuracy, professionalism and courtesy at all times
2. Ensuring that all kitchen requirements are exceeded

Our Mission To be the recognized leader in providing **great golf experiences, exceptional team performance**, and a **sound return on investment**...every day

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

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
- Journeyman / Red Seal Papers or equivalent experience, an asset but not required
- 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.

PROFESSIONAL & TECHNICAL KNOWLEDGE AND SKILLS

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

WORK CHARACTERISTICS

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

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*

Please send your resume and cover letter to:

The Arbutus Ridge Golf Club, Cobble Hill, BC V0R 1L4

Attn: Jan Kobbero, Executive Chef

jkobbero@golfbc.com

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