



We want YOU to join our team! We currently have an exciting opportunity for **Seasonal Line Cooks**. You will create food items that exceed customer expectations with respect to presentation, taste and quality. You will also maintain a high standard of safe food handling, hygiene and sanitation practices.

About Us:

Islington Golf Club is a private club founded in 1923, during the "Golden Age" of golf course construction. It was designed by renowned architect, Stanley Thompson. Surrounded by 6500 yards of golf course parkland in Toronto's west end with Mimico Creek winding its way through tree-lined fairways, the club is a wonderful place to enjoy a day on the links with family and friends.

We were awarded Club of the Year in 2019 by the Canadian Society of Club Managers and we provide an excellent working environment.

What we offer:

- Competitive wages
- Yearly bonus
- On-site parking
- Close to TTC
- Staff meal provided
- No late nights
- Golf Privileges

What you bring:

- Assist with the production all shift/staff meals
- Utilize ingredients to minimize waste and spoilage
- Prepare food in accordance to established presentation, portion and recipe standards
- Possess knowledge of menu items, ingredients and methods of preparation
- Follow instructions during development of all recipes
- Maintain a clean and neat work environment throughout entire shift
- Clean all areas of the kitchen; sanitizes areas where applicable
- Store and rotate foods using the FIRST IN-FIRST OUT method
- Cover, date and neatly store all current and leftover re-useable products
- Organize fridges, freezers and storeroom daily
- Produce what is necessary on daily production and preparation lists assigned by Sous Chef/ Executive Chef
- Advise Sous Chef / Executive Chef of any problems
- Other duties as required

What you bring:

- Previous cooking experience
- Flexibility with regards to schedule: must be willing to work days, evenings, weekends and holidays

We are thrilled to kick off our 2022 season by hosting the practice facilities for the Canadian Open in June 2022 and we want you to be a part of this experience. If you are a passionate individual who is excited about this position, we strongly encourage you to apply.

To apply, please submit your resume to the attention of Executive Sous Chef Mark Pehinec at chef@islingtongolfclub.com.

Being fully vaccinated against COVID-19 is a requirement of employment at Islington Golf Club, unless you have an exemption pursuant to the Ontario Human Rights Code.

Islington Golf Club is an Equal Opportunity Employer and offers reasonable accommodations to job applicants with disabilities throughout the recruitment process. Applicants under consideration for employment will be contacted to participate further in the recruitment process. If you are contacted and you require any accommodation in the recruitment process due to a disability, please indicate this and we will work with you to meet your accessibility needs.