



Line Cook

This position of Line Cook is responsible for all hot and cold food preparation for Macan's Pub and Dining Room. The individual must be able to work as part of a team and independently, show sound judgement, and demonstrate optimal decision-making as it pertains to the food and expectations of our members/guests.

This is a full-time, year-round position.

Salary: Competitive in experience / Golf privileges

Responsibilities:

- Food production, preparation, presentation and service delivery of all food services
- Adhere to all Key Service Standards and established recipe specifications
- Monitor food quality and ensure proper standards of food preparation, rotation and storage
- Assist in establishing menu specifications, plate presentation and creating visual food displays
- Supervise kitchen colleagues in the absence of culinary leaders
- Participate actively in a multi-functional work environment
- Work positively, respectfully and effectively
- Be supportive of creativity and innovation, and maintain a high level of professionalism
- Work conscientiously in assisting to control food quality, food cost, labour and waste
- Other duties as assigned by culinary leaders

Skills and Requirements:

- Strong culinary background with a minimum of 3-5 years of experience
- Must be well-versed in all areas of kitchen operations
- Food Safe Certification
- Self-disciplined with a sincere desire to provide excellent guest service
- Attention to detail with the skills to enhance food quality and presentation standards
- Excellent interpersonal and communication skills
- Team player and a self-starter with the ability to work independently when required
- Ability to lift heavy loads (35 kg)
- Must be prepared to work a variety of hours, including weekends
- Red Seal certified is an asset

Job Types: Full-time, Permanent