



**Position: Line Cook (Full Time)**

**Posting Date:** March 11, 2021

**Closing Date:** March 24, 2021

**Department:** Food & Beverage

**Preferred Start Date:** March 25, 2021

**Rate:** \$17-20 / hour based on experience

**Job Type:** Full-time

The Victoria Golf Club (VGC), founded in 1893, is a private course and the oldest 18-hole golf course in Canada. VGC is nestled in the beautiful municipality of Oak Bay, lined with Garry Oaks and hanging flower baskets, on the southern tip of Vancouver Island that is blessed with a warm microclimate. As of 2020, VGC has developed a farm-to-table program where the kitchen uses fresh produce year round.

**Position Description**

VGC is searching for an experienced line cook to join our culinary team for the spring season. The applicant will be responsible for the preparing and cooking of food for our restaurant, grab and go for our membership, and meals for the snack bar. The position is full time and the hours of work are negotiable, however the applicant should be flexible with their hours

**Skills and Requirements:**

- Reliable
- Ability and willingness to work hard
- Experience as a cook, preferably with the ability to work all stations
- High attention to detail, we work in a quality over quantity environment
- Can work independently or as part of a team, and works well with others

**Abilities:**

- Able to work well under pressure
- Passion for food
- Posses good knife skills and cooking ability

We are ideally looking for the applicant to start the position prior to April 1, 2021. If you are interested in this position, please email your resume to [jdark@victoriagolf.com](mailto:jdark@victoriagolf.com).