



Line Cook / Prep Cook

As a cook at the Black Squirrel you will be responsible for preparing, cooking and presenting food to order. You will follow our company standards, recipes and provincial health regulations. While working in a team atmosphere, professionalism and organizational skills are keys to the success of your employment and the company

General Description of Duties and Responsibilities:

- Adhere to the service standards of the food and beverage department
- Place supply and food orders as requested
- Completing “prep work” as required
- Creating a variety of foods, many from scratch, including entrees, soups, sauces and desserts
- Preparing meals following in house recipes
- Inspecting meals before they go out to ensure quality and presentation
- Storing and rotating stock
- Cleaning, sanitizing and organizing work area
- Adhering to all food safe and provincial health regulations
- Maintain all food equipment and perform regular scheduled cleaning

Experience / Education / Certification Requirements:

- High school education or equivalent
- Prior experience in F&B operations
- Must be organized and professional
- Local health awareness training (can be provided)

Essential Elements:

- Must be able to lift up to 30 lbs to waist height
- Frequent bending, turning, kneeling and stooping
- Exposure to hot and cold temperatures
- Must be able to stand for extended periods of time
- Repetitive motion
- Must be able to work in a team environment
- Must be able to expedite food orders and delegate duties
- Must be able to work, days, evenings, weekends and holidays

Job Type: Full Time and Part Time

April – October (when the golf season ends)

Compensation: \$14.00-\$16.00 bases on experience

Access to free golf

Restaurant and golf shop discounts

If you have a Drivers License Class 4 Unrestricted and will be willing to drive our 20 person shuttle, a shift per diem and extra hours will be available

Please send your resume to info@pembertongolf.com