

TERMINAL CITY CLUB

POSITION POSTING

BANQUET COOK

ABOUT THE POSITION

The Terminal City Club, Vancouver's Premier Private Members Club is seeking a Full-Time Banquet Cook whose focus is to support the Supervisor/Sous Chef in organizing the daily requirements and delivering on the Club's promise – exceptional member (guest) experiences every day through engaging service and remarkable product knowledge.

Terminal City Club has 11 meeting spaces, 2 ballrooms, 2 restaurants, 1 pub, 1 wine lounge, 6 billiards tables, 3 squash courts, a four lane-25 meter swimming pool, a state-of-the-art fitness centre and licensed patios on 4 levels of the club with sweeping views of the North Shore mountains. We work with members and non-members to provide a tradition of service on which the Club was founded.

JOB RESPONSIBILITIES

With demonstrated experience in the Culinary Arts, the Banquet Cook prepares food in all areas of production including a-la-carte, banquets and speciality requests to ensure our members and their guests enjoy the full culinary services our Club is proud to offer. Reporting to the Executive Chef, duties will include:

- Food preparation in designated area, a-la-carte, banquet production as needed, according to specific recipes and standards
- Upholding safe food handling, kitchen cleanliness and general health and safety practices to assigned area
- Responsibility for inventory control in the work station
- Flexibility to work in various parts of the production
- Assisting with other related tasks outside of the immediate work station as directed

JOB REQUIREMENTS

- Experience in a fast-paced restaurant, hotel or similar property preferred
- Completion of a culinary program or presently attending an asset
- Team player with a customer-oriented mindset
- Fluent in English; good interpersonal, organization and communication skills
- Food Safe Certification
- Must be available to work flexible shifts including evenings, weekends and holidays

PHYSICAL REQUIREMENTS

- Must be able to lift up to 50 pounds
- Must be able to stand for long periods of time; up to 8+ hours
- Must be able to work in both hot (behind cooking line) and cold (fridge/freezer) environments

HOW TO APPLY

If this sounds like you, please submit your cover letter and resume to: Dan Creyke, Executive Chef at hr@tcclub.com

We thank all applicants for their interest. Only those being considered will be contacted.