

TERMINAL CITY CLUB

POSITION POSTING

PUB COOK

ABOUT THE POSITION

The Lion's Pub at Terminal City Club, Vancouver's Premier Private Members Club, is seeking a Full-Time Pub Cook to join the team and deliver on the Club's promise – exceptional guest experiences every day through engaging service and remarkable product knowledge. The Pub is known for its fun and energetic environment with outstanding service for its members, guests and general public that come in to enjoy the lively atmosphere and delicious food.

Terminal City Club has 11 meeting spaces, 2 ballrooms, 2 restaurants, 1 pub, 1 wine & cocktail 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 four 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 a similar fast-paced environment, the Pub Cook will work with the existing team to prepare and cook to order all menu items from scratch. Reporting to the Executive Chef, duties will include:

- Food preparation 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 pub, restaurant, hotel, or similar property setting 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@tclub.com

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