

# TERMINAL CITY CLUB

## POSITION POSTING

### RESTAURANTS COOK

#### ABOUT THE POSITION

The Terminal City Club, Vancouver's Premier Private Members Club is seeking an evening Full-Time Restaurants Cook whose focus is to support the 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 Restaurants Cook prepares a-la-carte menu items in the Club's Destination Restaurant 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, 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@tclub.com](mailto:hr@tclub.com)

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