

# TERMINAL CITY CLUB

## POSITION POSTING

### FIRST COOK, RESTUARANTS

#### ABOUT THE POSITION

The Terminal City Club is Vancouver's Premier Private Members Club. As a 'Platinum Club of the World' and Canadian Society of Club Managers '2020 Club of the Year', we create a welcoming atmosphere for our members and guests with the opportunity to forge new business connections, host clients, entertain friends, keep fit and relax.

Our team of service professionals take care of our members and in turn, we take care of our team. For our employees, we thrive in a team oriented, member-first environment, offering competitive wages, extended benefits & pension, Club Fund bonus, staff events, development opportunities, hot meals daily, easy access to transit and more! If this sounds like a place you would like to be a part of, this opportunity may be for you.

As a Full-time Cook 1, you support the Sous Chef(s) in organizing the daily requirements for the assigned area. With demonstrated experience in the culinary field, you prepare foods in all areas of production including high volume, full service a-la-carte restaurants, 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 & Executive Sous Chef:

#### JOB RESPONSIBILITIES

- Support in maintaining an exceptional work environment; a positive influence with all culinary and service teams;
- Provide effective supervision to junior cooks and ensure that all other stations are supported to achieve the highest level of efficiency and guest satisfaction
- Hands-on role to ensure food is prepared accurately and efficiently, and arrives to the table in a timely manner
- Liaise with culinary management and team and Front of House to ensure a smooth flow of all food orders
- Ensure food standards are being maintained at all times
- Maintain food cost with efficient planning and ordering of food for the assigned area(s); assist sous chefs in ensuring proper stock control, management and effective use of stock
- Uphold safe food handling, kitchen cleanliness and general health and safety practices
- May assist with inventory, development of features and new menu items, training of junior staff

#### REQUIRED SKILLS AND EXPERIENCE

- Minimum 3 years' experience in a restaurant, hotel or similar property preferred.
- Demonstrated technical knowledge to be a line cook in a high volume, full service kitchen
- Food Safe Certification required; Red Seal, Journeyman or equivalent desirable
- High level of culinary innovation; Open to different culinary styles and cuisines
- Ability to organize and coordinate in a small kitchen
- Fluent in English; good interpersonal, organization and communication skills
- Available "hospitality hours" (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.