

## ABOUT THE POSITION

The Terminal City Club, 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 line cook, your previous culinary experience will be called upon in the preparation of food 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.

## JOB RESPONSIBILITIES

- Food preparation in designated area, a-la-carte, banquet production as needed, according to specific recipes and standards set out by culinary leadership
- Uphold safe food handling, kitchen cleanliness and general health and safety practices
- Inventory control of work station
- Flexibility to work in various parts of the operation as needed
- Assist with other related tasks outside of the immediate work station e.g. assisting with inventory counts, stocking fridges, kitchen cleaning and organizing, working on new menu ideas

## REQUIRED SKILLS AND EXPERIENCE

- Demonstrated experience in a high volume, full service /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
- Available "hospitality hours" including flexible shifts for evenings, weekends and holidays

## PHYSICAL REQUIREMENTS

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

## HOW TO APPLY

If this sounds like you, please submit your cover letter and resume to: Executive Chef, Dan Creyke at [dcreyke@tcclub.com](mailto:dcreyke@tcclub.com).

*Successful candidate(s) will be required to show proof of vaccination, subject to accommodation based on Human Rights legislation.*

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