

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.

Lion's Pub is also part of our business and 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. As the Bartender in the Lion's Pub, you provide exceptional beverage service to a mix of both members and customers. You are a self-described 'people person' with a passion for providing an exceptional Pub experience. A fast-paced team environment is something that excites and motivates you!

And what's in it for you? We take care of our employees. We thrive in a team oriented, member-first environment, offering competitive wages, extended benefits & pension, Pub Fund bonus, staff events, development opportunities, hot meals daily, easy access to transit and more!

JOB RESPONSIBILITIES

- 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 workstation
- Flexibility to work in various parts of the production
- Assisting with other related tasks outside of the immediate workstation as directed

REQUIRED SKILLS & EXPERIENCE

- 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

HOW TO APPLY

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

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