

ABOUT THE POSITION

The Terminal City Club, Vancouver's Premier Private Members Club. As a 'Platinum Club of the World' and one of Boardroom Magazine's 'Distinguished Clubs' with 'Iconic' status, 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!

JOB RESPONSIBILITIES

As line cook at TCC Lions Pub, your previous culinary experience will be called upon to prepare exceptional food for our members and the public to enjoy in our high-volume, full-service English style pub. Your responsibilities include:

- Food preparation and service according to the specific recipes and standards set out by the culinary leadership team
- Practice safe food handling, kitchen cleanliness, and organisation
- Responsible for inventory management of assigned workstation
- Assist with food deliveries, ensuring proper storage
- Maintaining required temperature and chemical logs
- Assist with other related tasks outside of immediate workstation, as assigned

REQUIRED SKILLS & EXPERIENCE

- Minimum 2 years line cook experience in full-service restaurant environment
- Completion of a culinary program is an asset, along with a strong desire to learn and grow professionally
- Customer oriented mindset, with a passion for hospitality
- Team player who possess excellent communication and interpersonal skills
- Displays a high standard of professionalism and attention to detail
- Thrives in a fast paced environment, loves the challenge of problem solving and multitasking
- Food safe certification
- Availability on evenings, weekends and holidays
- Physical requirements; Able to work in hot and cold environments (on cook line, in fridge / freezer), able to lift up to 50lbs, stand for extended periods, up to 8 hours

HOW TO APPLY

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

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