

ABOUT TERMINAL CITY CLUB

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 a Line Cook at TCC, you will be responsible for the preparation and service of food in our high-volume, full-service restaurants. Using your previous culinary experience, you will ensure our members and their guests experience first-class dining which Terminal City Club is proud to offer.

- Food preparation and service in accordance with the specific recipes & standards set out by the leadership team
- Uphold safe food handling and general health & safety practices
- Inventory management of assigned work station
- Working in various parts of the operation as needed
- Assist with storage of food deliveries & inventory counts in areas outside of the assigned work station
- Maintaining kitchen cleanliness and organisation
- Maintaining required temperature and chemical logs

REQUIRED SKILLS & EXPERIENCE

- Minimum 2 years line cook experience in a full-service restaurant environment
- Completion of a culinary program considered an asset, alongside a desire to learn & grow professionally
- Genuine interest in hospitality, with customer-oriented mindset
- Strong communication and interpersonal skills
- Thrives in a fast-paced environment, with the ability to multitask
- Food safe certification
- Available to work hospitality hours including flexible shifts for 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.

HOW TO APPLY

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

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