

## 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 PM Cook 1 in the Lions Pub, your culinary experience will be called upon in the preparation and service of food in our high-volume, full-service restaurant to ensure our guests enjoy a first-class dining experience.

- Food preparation and service in accordance with recipes and standards set out by the Culinary Leadership Team
- Ensure standards, consistency and focus remain undeviating in the latter part of the day
- Assist the closing team in fulfilling their duties
- Uphold safe food handling, cleanliness, organisation, and correct health & safety practices
- Inventory management of assigned work station
- Work in various parts of the operation as needed required
- Ensure proper storage of food deliveries
- Maintaining general kitchen cleanliness and organisation
- Undertake temperature and chemical logs

## REQUIRED SKILLS & EXPERIENCE

- Minimum 4 years Line Cook experience in a full-service restaurant environment
- Experience as a Senior Cook on the team is considered an asset
- Completion of a culinary program is considered an asset
- Food safe certification required
- Strong desire to learn and grow professionally
- Customer oriented mindset with a genuine interest in hospitality
- Team player with strong communication skills
- Attention to detail, with an ability to thrive in a fast-paced environment
- Strong organisation skills and adaptability
- Available to work evenings, weekends and holidays
- Physical requirements; able to work in hot and cold environments, able to lift up to 50lbs, able stand for shift entirety

## HOW TO APPLY

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

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