

ABOUT THE POSITION

The Terminal City Club is 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.

As a Cook 3, you will play a key role in our culinary team, contributing to the preparation of high-quality dishes and ensuring adherence to food safety standards.

JOB RESPONSIBILITIES

As a Cook 3, your key responsibilities will include:

- Preparing food in designated areas, including a-la-carte and banquet production, following specific recipes and established standards.
- Ensuring safe food handling practices, maintaining kitchen cleanliness, and adhering to health and safety protocols in your assigned area.
- Managing inventory control within your workstation.
- Demonstrating flexibility to work in various production areas as needed.
- Assisting with additional tasks beyond your immediate workstation as directed.

REQUIRED SKILLS & EXPERIENCE

- Completion of a culinary program or current enrollment in one is considered an asset.
- A strong team player with a customer-centric mindset.
- Strong interpersonal, organizational, and communication skills.
- Possession of a Food Safe Certification is required.
- Must have availability for flexible shifts, including evenings, weekends, and holidays.
- Ability to lift up to 25 pounds.
- Capable of standing for long periods, potentially exceeding 8 hours.
- Comfortable working in both hot (kitchen) and cold (refrigeration/freezer) environments.

HOW TO APPLY

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

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