

TERMINAL CITY CLUB

position posting

BANQUET COOK

KITCHEN

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.

ABOUT THE POSITION

As a member of the Banquet Kitchen team, you support the Sous Chef in preparing for the daily culinary operations within our high-volume, full-service banquet kitchen. Drawing on your previous culinary experience, you assist in the preparation and service of food for a wide range of events to ensure our members and their guests enjoy the exceptional dining experience Terminal City Club is proud to offer.

JOB RESPONSIBILITIES

- Prepares and serves food in alignment with recipes and quality standards established by the culinary leadership team.
- Maintains strict adherence to safe food handling procedures, sanitation protocols, and general health and safety practices across all assigned areas.
- Responsible for workflow of assigned workstation.
- Oversees inventory management and organization of assigned workstation, ensuring readiness and efficiency.
- Demonstrates flexibility by supporting various areas of the culinary operation as needed.
- Contributes to broader kitchen operations, including the proper storage of deliveries, assisting with inventory counts, upholding kitchen cleanliness and organization, and maintaining accurate temperature and chemical logs.

REQUIRED SKILLS & EXPERIENCE

- Minimum of 4 years' experience as a line cook in a full-service banquet setting, with proficiency in both hot and cold kitchen operations.
- Experience in executing multiple events in same time period
- Strong organisational and forward planning skills
- Completion of a recognized culinary program is an asset, along with a strong commitment to continuous learning and professional growth.
- Genuine passion for hospitality, with a guest-focused and service-oriented mindset.
- Collaborative team player with strong interpersonal skills and a professional, positive communication style.
- Demonstrates a high level of professionalism and attention to detail to ensure consistent quality and presentation of dishes.
- Thrives in a fast-paced environment; skilled in multitasking and effective problem solving.
- Performs well under pressure and adapts easily to changing priorities.
- Highly organized with a flexible and adaptable approach to work.
- Holds valid Food Safe certification.
- Availability to work evening (PM) and weekend shifts is required.
- Flexible to work a variety of hospitality hours, including evenings, weekends, and holidays.
- Physically capable of lifting up to 50 lbs and standing for extended periods (up to 8 hours).
- Comfortable working in varied temperature conditions, including hot cook lines and refrigerated or freezer environments.

WHAT'S IN IT FOR YOU?

Our team of service professionals take care of our members and in turn, we take care of our team. We offer hot meals daily, easy access to transit and more! As a Banquet Cook, depending on skills and experience, you'll enjoy competitive wages ranging from \$25.15 to \$27.80 per hour. If this sounds like a place you would like to be a part of, this opportunity may be for you.

HOW TO APPLY

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

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

