

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 Line Cook in Terminal City Club's member exclusive restaurant "The Grill", your previous culinary experience will be called upon in the preparation and service of food in our high-volume, full-service restaurants to ensure our members and their guests enjoy the culinary experience all areas of Terminal City Club is proud to offer.

JOB RESPONSIBILITIES

- Food preparation and service according to the specific recipes and standards set out by the culinary leadership team.
- Upholds safe food handling, kitchen cleanliness and organisation, and general health and safety practices in any area they are assigned.
- Is responsible for the inventory management of assigned workstation.
- Is flexible to work in various parts of the operation as needed.
- Assists with other related tasks outside of immediate workstation (eg. Proper storage of food deliveries, assisting in inventory counts, maintaining kitchen cleanliness and organisation, maintaining required temperature and chemical logs).

REQUIRED SKILLS & EXPERIENCE

- Minimum 3 years line cook experience in full-service restaurant environment.
- Completion of a culinary program an asset, along with a strong desire to learn and grow professionally.
- Genuine interest in hospitality, with customer-oriented mindset.
- Team-player, with positive and professional communication style, and great interpersonal skills.
- Displays a high standard of professionalism and attention to detail to ensure consistency in food quality and presentation.
- Thrives in a fast-paced environment, works well under pressure and loves the challenge of problem solving and multitasking.
- Great organizational and interpersonal skills, and as adaptable when needed.
- Available to work hospitality hours including flexible shifts for evenings, weekends and holidays.
- Has their Food Safe certification.
- Able to lift up to 50lbs: stand for extended periods, up to 8 hours.
- Able to work in hot and cold environments (on cook line, in fridge/freezer).

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 extended benefits & pension, staff events, development opportunities, hot meals daily, easy access to transit and more! As a Line 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.