



Line Cook/ Prep Cook

Oakfield Golf and Country Club is an 18 Hole Championship golf course located in Enfield, Nova Scotia. Oakfield was established in 1962 as an inclusive, welcoming, and modern country club. The course was originally designed by Robbie Robinson, a Stanley Thompson protégé. The course has since been renovated by Graham Cooke at the turn of the century. Oakfield is a semiprivate golf club with a large membership, modern lifestyle and a member first approach to service.

Duties:

- Prepare the necessary food items as directed by the Executive Chefs
- Follow all recipes, weights and measures to produce quality food according to the Kitchen Guidebook and Executive Chef
- Keep work station clean and organized including fridge's/freezers, countertops and stove tops
- Keeps overproduction and food waste to a minimum in order to reduce food cost expense
- Will operate all kitchen equipment and conduct themselves with safety in mind at all times
- Ensure that all food products are handled, stored, prepared and served safely in accordance with company and government Food Safety guidelines
- Report any and all deficiencies in kitchen equipment functionality and quality of food products
- Adhere to all environmental policies and programs as required
- Ensure that station opening and closing procedures are carried out to standard
- Actively share ideas, opinions and suggestions in daily shift briefings
- Maintain proper rotation of product in all chillers to minimize wastage/spoilage
- Have full knowledge of all menu items, daily features and promotions
- Ensure the cleanliness and maintenance of all work areas, utensils, and equipment
- Compliance with all safety regulations of assigned tasks, and ensure a clean and safe working environment
- Maintain a clean, neat and professional appearance, ensuring proper protective clothing is worn at all times
- Follow kitchen policies, procedures and service standards
- Follow all safety and sanitation policies when handling food and beverage
- Other duties as assigned by management

Requirements:

- Previous experience in the culinary field required
- Diploma/Certification in a Culinary discipline an asset
- Strong interpersonal and problem solving abilities
- Highly responsible & reliable
- Ability to work well under pressure in a fast paced environment
- Ability to work cohesively as part of a team

Experience:

- hospitality: 1 year (Preferred)

Compensation

- Wage will be determined by the successful applicant's experience.
- Golf, Proshop and Food & Beverage discounts
- Automatic gratuity program

All interested candidates are asked to forward their resume and cover letter to:

Oakfield Golf & Country Club
Attn: Head Chef
6055 Highway #2, Enfield NS, B2T 1C6
chef@oakfield.ca