



Culinary – 1st Cook

At Eagle Ranch Golf Resort, we deliver an exceptional guest experience and every team member is inspired to exceed. Our approach to golf resort development and operations is simple - we strive to provide "service beyond". - which means hiring and retaining employees who strive for excellence in all that they do. This is not extraordinary for us; it comes as second nature to every member of our team.

Reporting to the Executive Chef – **1st Cook position** is available in our Clubhouse Kitchen. Your responsibility as a 1st cook is to prepare food items according to the recipes provided in compliance with safe food handling and to the standards of the Executive Chef. This is to be accomplished in a friendly, efficient "service beyond" professional demeanor to our service team and guests alike in all areas of the Eagle Ranch Golf Resort.

Duties:

- Follow all Eagle Ranch policy and procedures as laid out in our employee hand book.
- To be punctual and focused for scheduled shifts.
- Maintain personal hygiene and uniform within the standards set out by Eagle Ranch and Health Standards Canada.
- Follow proper procedures to safely operate equipment for a safe work environment for coworkers and our guest.
- Keep all areas of the kitchen clean and sanitary using proper chemicals, tools and procedures.
- Remove garbage and recycled products within the guidelines set out by Eagle Ranch Golf Resort and Town bylaws.
- Receive and store food deliveries using proper rotation and food handling practices.
- Adhere to set out portion control, respectful food handling in order to contribute towards food cost targets.
- Answer and respond positively to questions, concerns or menu feedback from our service team or guest concerns.
- Attend meetings and training courses as required.
- Have full knowledge of all menu items, daily features, event BEO's and promotions within the standards set out by Eagle Ranch Golf Resort.

Experience/Background Preferred:

- High school diploma
- Journeyman cook trade certificate or equivalent work experience
- Minimum 2 years of relevant cooking experience
- Food safe certificate
- Able to work safe and organized in a fast paced environment with others

Hourly wage and Benefits Include:

- \$14.00 - \$16.00 per hour plus gratuities, depending on experience.
- Golf Privileges.
- Golf Shop and Restaurant discounts.
- Discounted staff meals.
- Subsidized staff accommodation is available at an attractive rate.

We thank all applicants in advance and look forward to reviewing your resume and cover letter. Only candidates selected for interviews will be contacted.

Please submit your cover letter and resume to:

John Udell - Executive Chef
E-mail – judell@eagleranchresort.com