



Job Description

Title: Culinary Team Member

Reports To: Kitchen Manager

Job Purpose

The Line Cook is responsible for supporting a quality dining experience at Golfplay by preparing and plating menu items under the guidance of the Kitchen Manager. This role plays an important part in maintaining Golfplay's food safety, cleanliness, and food preparation standards while assisting with restocking, sanitizing equipment, and maintaining an organized kitchen. Line Cooks help create a memorable and delicious food experience for our guests by consistently delivering quality food and dependable kitchen support.

Key Responsibilities

Food Preparation & Cooking

- Prepare and cook menu items such as dressings, sauces, appetizers, sides, and entrees.
- Prep, wash, and chop meal components for larger dishes.
- Prepare and plate meals in accordance with Golfplay menu specifications.
- Maintain a strong commitment to food quality and consistency.

Food Safety & Cleanliness

- Ensure food safety measures are followed in accordance with Golfplay standards.
- Wash and sanitize dishes, utensils, and other kitchen equipment.
- Clean and sanitize prep stations and properly put away equipment.
- Maintain a clean, organized, and sanitized kitchen environment.

Kitchen Operations & Teamwork

- Restock kitchen items and supplies as required.
- Communicate effectively with the Kitchen Manager and other team members.
- Support the kitchen team in providing guests with an excellent dining experience.
- Uphold Golfplay's food quality and restaurant standards.



Core Competencies

- Strong communication and teamwork skills.
- Ability to work efficiently in a fast-paced kitchen environment.
- Strong attention to cleanliness, food safety, and quality.
- Positive attitude and dependable team-player mindset.
- Passion for food and food service.

Key Qualifications

- Previous kitchen experience preferred.
- Basic knife skills preferred.
- Excellent communication skills.
- Passion for food and food service.

Working Conditions

- Fast-paced, energetic, and entertainment-focused environment.
- Prolonged standing and physical activity required throughout shifts.
- Evening, weekend, and holiday shifts may be required.
- Overtime may be required during peak periods.

Compensation

- Hourly wage plus tips.
- Overtime pay where applicable.

To Apply:

Please email the Kitchen Manager, Brad Oliver at brad.oliver@golfplay.ca with your resume attached.