



PREP COOK

SEASONAL POSITION

JOB DESCRIPTION

The Stratford Country Club, a long-standing year round community sports & event facility, is looking for dynamic individuals to join our team. Our operations includes many different streams:

Golf | Curling | Indoor Golf | Restaurant | Takeout | Weddings & Special Events | Catering

We are looking for energetic, friendly individuals to be a part of our busy hospitality department. Individuals that have a professional demeanor, positive attitude and willingness to learn new things

Job Summary: Prep Cook position is responsible for the following but **not limited to;**

- Prep food for our hospitality operation
- Baking of breads and pastries
- Cutting produce & vegetables
- Ensures SCC Health & Safety policies, WHIMIS training and standards are followed.
- Ensure the cleanliness of kitchens including washing dishes when required

This position is a great opportunity for culinary students to gain experience.

Team Approach:

The Stratford Country Club is a work environment which is team orientated. The success of our organization is reflected above all individuals working together. We are not limited to the above tasks and will assist in all areas of the organization when needed.

Position Specifications:

Experience: Qualifications; minimum 1 year kitchen experience or first year culinary school, Food Handlers Certificate preferred but not required, Smart Serve preferred but not required.

Work Environment: Works in restaurant/kitchen area, can be very hot during the summer months, very steamy, greasy atmosphere, as well as outdoor environments.