

# DUNTRON HIGHLANDS GOLF

## **Overview**

Nestled on the Niagara Escarpment and near Collingwood and the Blue Mountains, Duntroon Highlands Golf Club acts as a gateway to Ontario's most popular four-season playground. The challenging par 71 course boasts Ontario's highest driving range and its tees are famous for their spectacular views of Georgian Bay.

The Clubhouse includes a licensed Café lounge area, an outdoor upper deck and fairway patio as well as the main dining room. The Cafe offers a relaxed atmosphere to enjoy après golf seven days a week and is increasingly attracting people coming to enjoy the dining experience specifically. The clubhouse also hosts frequent tournaments and special events.

Since it first opened in 1986, the golf course has drawn an increasing number of golfers each year, becoming one of the most popular golf courses in the Collingwood and Blue Mountain region. Duntroon Highlands casual, friendly atmosphere has made it a favourite for golfers looking for a more adventurous course. It plans to continue expanding on this fun atmosphere with new experiences at the forefront of the resurging popularity of the game.

## **LINE COOK (Part Time) – Duntroon Highlands Café Kitchen**

### **Job Description**

This Café kitchen position is vital to opening and morning operation of the Café. Reporting to our Red Seal certified Executive, the Line Cook will prepare key items for the day with a particular focus on sandwich making. They will also ensure coffee and other morning menu items are freshly made and available by the time the Café opens.

### **Responsibilities:**

- Preps and prepares food according to the standards set out by Executive Chef
- Makes drip coffee and hot water; make coffee with espresso maker
- Bakes, presents and serves baked goods
- Prepares sandwiches as directed by the Executive Chef; assists with Other Kitchen / food prep as necessary.
- Obtains payment by totalling charges, issuing bills, accepting payments, delivering bills and payments to host, and returning change or credit card and signature slip to patrons.
- Presents ordered choices in a prompt and efficient manner; serves them in a respectful and friendly manner
- Ensures that the kitchen, all food prep areas, and all food storage areas meet restaurant cleaning standards
- Monitors product freshness, rotates product and informs Executive Chef of any restocking requirements

**Position Requirements**

- Must be presentable and have exceptional customer service skills.
- Proven ability to maintain a clean, organized culinary operation that meets and exceeds all nutrition and sanitation regulations as well as occupational health and safety standards.
- Strong Verbal and interpersonal communications skills
- Ability to multi-tasking and work independently
- Highly responsible and reliable
- Cohesively work as part of a team

**Education / Experience**

High school diploma

Minimum of 2 years of related experience

Food Handler certified

**Period of Employment**

- Seasonal
- Normal hours would be Monday to Friday starting as early as 7am and finished by noon
- Flexibility to work longer hours, evenings and weekends is an asset
- \$15/hour
- Hours can apply towards apprentice training