

Donalda Club



CAREER OPPORTUNITY

APPRENTICE COOKS SEASONAL-2018

Donalda Golf & Country Club, founded in 1960, is a prestigious year round private club that offers a high standard of social, athletic and dining facilities to our members and their families. We are located in central Toronto and accessible by TTC. Our caring and attentive staff members are focused on providing authentic hospitality and meaningful experiences to each and every member and guest. Our Club is a place where high expectations aren't just met they are exceeded by making our members and guests feel special.

We are seeking dedicated and energetic culinary professionals to join our **Kitchen Brigade as Apprentice Cooks from May 1, 2018 to September 3, 2018.**

If you are passionate about hospitality and take pride in offering exceptional service, we would love to have you be a part of the Donalda team! Our staff members continue to aim higher and show they care about our members, guests and each other to ensure we achieve our goal of creating unforgettable service experiences.

Whether you are looking for career opportunities, job enrichment or a supportive work environment; and if you are ready for this challenge, then we are ready for you. So what's your passion? Please "Apply Online" at www.donaldclub.ca and tell us how you can contribute to our team's success.

POSITION SUMMARY:

An apprentice cook is expected to learn to prepare foods, based on standardized or common recipes, for member and guest consumption, assist in the setup and dismantling of buffets, assist in the plating of foods for banquet and buffet service, assist in the storing away of food and non-food deliveries, maintain Toronto Public Health procedures and standards of sanitation, perform sundry duties as required. Will provide timely and efficient guest service and respond quickly and professionally to members' requests in keeping with superior member service.

JOB SPECIFICATIONS/QUALIFICATIONS REQUIRED

- Must be enrolled in post-secondary education; working towards a culinary certificate and the Public Health Safe Food Handler certificate.
- High School Diploma is a requirement.
- Public Health Safe Food Handler certificate is required – three month allowance provided.
- Have the ability to listen to others and follow instructions
- Basic understanding of food-costing mathematics

- Good eye and memory for detail
- Ability to remain calm, focused and professional during stressful situations in a fast paced environment
- Ability to prioritize and co-ordinate food preparation to ensure guest satisfaction, apply common sense to all situations, carry out instructions in either written, oral, or diagram form, interact with coworkers in a positive manner.
- Ability to do strenuous physical labour
- Must be available for all shifts including nights, weekends and holidays
- Fluent in English (Oral & Written)
- Well groomed, mannerly, co-operative and outwardly friendly (team oriented).
- Ability to work under periods of extreme pressure in a calm and professional manner.
- Taste of work and direction of discipline
- A strong will and perseverance for training
- Punctual and reliable

CERTIFICATES, LICENSES, REGISTRATIONS:

- Food Handling Certification

CONTRACT TERMS:

- Up to 40 hours per week (varied shift work schedule)
- Hourly Wage plus bonus
- One meal per shift complimentary
- Complimentary parking
- Uniform provided by the Club
- Training will be provided
- Accessible by TTC
- May 1, 2018 to September 3, 2018 and opportunity to work part time thereafter

Those individuals, who are interested in applying, please complete the Online Application form on our website at www.donaldclub.ca.

No telephone calls please.

We thank all applicants for their interest and will only contact those selected for an interview.

Donalda Club is an equal opportunity employer. Accommodations for disabilities will be provided to support participation in all aspects of the recruitment process