



## DONALDA CLUB

### CAREER OPPORTUNITY

#### SECOND COOK – PERMANENT FULL TIME WITH BENEFITS

Donalda Golf & Country Club, founded in 1960, is a prestigious year round private club that offers exceptional social, athletic and dining facilities to our members and their families. We are located in central Toronto.

We are seeking a passionate, self-motivated leader to join our dynamic kitchen brigade as **Second Cook**. This is a **permanent full time position with benefits**. Candidates must be able to work flexible shifts including evenings, weekends and holidays. This position provides the qualified candidate long term growth opportunities within a highly respected private club.

If you are a career driven, passionate, motivated individual with a sharp eye for detail and a creative flair for cooking, you would be a perfect addition the Donalda team. We continually strive to integrate the latest cooking trends and techniques whilst offering our membership a consistently exceptional dining experience

Apply online at [www.donaldclub.ca](http://www.donaldclub.ca) under the employment page and show us how you can contribute to our team's ongoing success.

#### POSITION SUMMARY

The 2<sup>nd</sup> cook is responsible for preparing food, 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 putting 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**

- A minimum of 2/3 years cooking experience required in a comparable F & B operation
- Training at a post-secondary culinary facility is a requirement.
- High School Diploma is a requirement.
- Must be actively pursuing and registered for Journeyman Cook papers
- Public Health Safe Food Handler certificate are required – three month allowance provided.
- Must be able to read, write & speak English fluently
- 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, prioritize and co-ordinate food service 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:
  - Ability to work in a hot environment (110F).
  - Ability to lift 50lbs. for a distance of 10 meters.
  - Ability to lift 40 lbs. containers three feet off the ground.
  - Ability to use chemicals including bleach.
  - Ability to climb 2 flights of stairs.
- Ability to follow precise recipes and instructions
- Must be available for all shifts including nights, weekends and holidays

### **Contract Terms:**

- Benefits: Medical and Pension
- Up to 40 hours per week (varied shift work schedule)
- Hourly Wage
- Complimentary duty meals
- Complimentary parking
- Uniform provided by the Club

Those individuals, who are interested in applying, please complete the Online Application form on our website at [www.donaldaclub.ca](http://www.donaldaclub.ca).

No telephone calls please.

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

Applicants who do not already have legal permission to work in Canada will not be considered.

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

