

*Donalda Club*



## **DONALDA CLUB**

### **CAREER OPPORTUNITY**

#### **COOK – PERMANENT FULL TIME YEAR-ROUND 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 individual to join our dynamic kitchen brigade as a **Cook** in the Casual and Fine Dining areas of the Club. This is a **permanent full-time position with benefits**. The successful candidate must be able to work flexible shifts including evenings, weekends and holidays. This position provides the qualified candidate with long term growth opportunities within a highly respected private club. Hourly wage is competitive according to years of experience.

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 while 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.

#### **JOB SPECIFICATIONS/QUALIFICATIONS REQUIRED**

- A minimum of 2 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*