



DONALDA CLUB

CAREER OPPORTUNITY

FIRST 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 **First 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 under the employment page and show us how you can contribute to our team's ongoing success.

POSITION SUMMARY

The 1st Cook is responsible for the execution of duties in a prescribed section of the Casual Dining Kitchen and/or Banquet Kitchen. Also, to overseeing junior cooks and / or trainees in the designated area. The individual in this position will be proficient in any cooking position designated by the Executive Chef or Sous Chef. Will provide timely and efficient guest service and respond quickly and professionally to members' requests in keeping with superior member service and will maintain Toronto Public Health procedures and standards of sanitation, perform sundry duties as required.

DUTIES AND RESPONSIBILITIES

Technical / Culinary:

- Ensure all necessary stock is available and is kept securely and under the correct conditions
- Ensure that all mise-en-place is freshly prepared and in a timely fashion for service

- Ensure that all dishes are professionally prepared, correctly garnished and seasoned, the correct portion size, and temperature, and on the appropriate service china
- Ensure all dishes are being prepared to the correct specifications, quantity & quality as determined by the Executive Chef/Sous Chef.
- Able to work independently and with minimal supervision
 - Must be able to work in all areas including garde manger, grill, saucier, entremetier, butchery and pastries
- Full knowledge of food preparation techniques and ingredients while providing buffet service
- Must prepare and submit order lists for food and other stock items in a timely fashion to prevent shortages.
- Must have a developed palate
- Maintains sanitation standards
- Informs when stock is low
- Turns off and cleans kitchen equipment at the end of shift
- Cleans work area daily
- Cleans and maintains refrigerators
- Participates in receiving of goods

Leadership / Communication:

- Have the ability to listen to others and follow instructions
- Must possess the ability to teach and coach junior / trainee staff in food preparation and service
- Ensure that any anticipated shortages are communicated promptly to the Sous Chef or Executive Chef
- Take advantage of any training possibilities when they arise
- Must be self-motivated to maintain Donalda Standards
- Encouraged to communicate and contribute new dishes and menu ideas
- Responsible for completing handovers at the beginning and ending of each shift
- Attend departmental meetings where applicable

JOB SPECIFICATIONS/QUALIFICATIONS REQUIRED

- A minimum of 8 years cooking experience required in a comparable F & B operation
- Canadian Red Seal or Over Seas Equivalent Required, Food Handling Certification
- Have the ability to listen to others and follow instructions
- Ability to cope with extreme pressure in a fast-paced environment
- Excellent hand-eye coordination
- Basic understanding of food-costing mathematics
- Good eye and memory for detail
- Ability to lead by example
 - Ability to remain calm, focused and professional during stressful situations
- 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.

CERTIFICATES, LICENSES, REGISTRATIONS:

- Canadian Red Seal or Over Seas Equivalent Required
- Food Handling Certification

Contract Terms:

- Non-tipping environment
- **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.

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