



## JOB POSTING – Blue Ocean Bar & Grill

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|------------------------------|--|
| <b>Position Title:</b>       | Line Cook                                  |
| <b>Department:</b>           | Food & Beverage                            |
| <b>Reports to:</b>           | Executive Chef                             |
| <b>Job Type:</b>             | Full Time & Part Time<br>Hourly / Seasonal |
| <b>Application Deadline:</b> | Open                                       |
| <b>Start Date:</b>           | ASAP                                       |

*Blue Ocean Golf Club is a public 18-hole championship golf course with a full service golf shop, covered practice facility, golf academy, clubhouse and the Blue Ocean Bar & Grill. Located in beautiful Sechelt BC on the scenic "Sunshine Coast," Blue Ocean offers guests a great golf and culinary experience with exceptional service, stunning scenery, and meticulous course conditioning.*

### POSITION OBJECTIVE

1. Emphasis on cleanliness, efficiency, accuracy, professionalism and courtesy at all times
2. Ensuring that all kitchen expectations are exceeded
3. Successful candidates will focus on teamwork
4. Great opportunity for an individual looking to further their personal development while enhancing their experience and skills in a professional environment

### RESPONSIBILITIES & EXPECTATIONS

- Prepare and serve food in accordance with standards, directions and instructions from the Chef
- Maintain consistency of appearance and quality of all menu items
- Work in a timely manner and be aware of the importance of every food item served to every guest
- Work with a helpful, team-spirited attitude towards service staff, and other team members
- Communicate between shifts and with supervisors to ensure adequate product levels and consistent food quality
- Be aware of proper stock rotation of all food and help with storage of incoming product

### WORK CONDITIONS AND CHARACTERISTICS

- Primarily working in kitchen/back-of-house
- Will be required to work on a shift basis, including weekends, evenings and holidays of an unspecified duration
- Must be able to work in a fast paced environment and be able to maintain multi-tasking

### PROFESSIONAL & TECHNICAL KNOWLEDGE AND SKILLS

- Food Safe level one an asset
- Technical skills and knowledge
- Education related to the industry an asset
- Solid understanding of the restaurant and hospitality industry
- Red Seal / Journeyman preferred but not required

**ABILITIES**

- Work in a team environment
- Organization
- Communication
- Quick evaluation and decision making
- Must be able to meet deadlines as required
- Work efficiently in a non supervised position
- Maintain a clean work environment

**Please call, drop by, text or email your resume to:**

General Manager Ken Langdon

[klangdon@blueoceangolf.ca](mailto:klangdon@blueoceangolf.ca)

(604) 885-2700 x.102 work | (250) 886-9761 mobile

or

Executive Chef Nels Jorstad

[njorstad@blueoceangolf.ca](mailto:njorstad@blueoceangolf.ca)

(604) 212-0164 mobile

**Posting closes: Open**

**Start Date: As soon as possible**

**Full Time Summer / Part Time Oct - Mar**

**Competitive Hourly wage based on experience**

**Kitchen share of daily food sales as gratuity**

**Kitchen percentage of Event Service Charge**

**1 complimentary meal per shift**

**Complimentary stand-by golf, driving range, power cart and rental club privileges**

**Option to purchase goods from the Golf Shop for cost + 10%**

Only successful candidates will be contacted for interviews

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