



JOB POSTING – LINE COOK

About Pinestone

Pinestone Resort is a full service resort and golf destination in the Haliburton Highlands, Ontario. Our resort features multiple styles of guest accommodations and conference/meeting rooms. We have indoor and outdoor pools, an exercise room, an on-site spa, restaurant, and an 18 hole golf course; 160 acres of beauty to enjoy. Our staff are team oriented and provide guests with warm, courteous service.

Job Description

We are looking for individuals that are passionate about food, hospitality and are guest focused. As a Line Cook, you will work in a team oriented, high volume and fast-paced, environment in any of our food outlets.

Duties and Responsibilities

Line Cooks will report to the Head Cook. You will help deliver our passion for 100% guest satisfaction by:

- Preparing a variety of meats, seafood, poultry, vegetables, and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment
- Assuming 100% responsibility for quality of products served
- Knowing and complying consistently with our standardized portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures
- Stocking and maintaining sufficient levels of food products at line stations
- Maintaining a clean and sanitary work station area including tables, shelves, grills, fryers, pasta cookers, flat top range and refrigerator equipment
- Preparing items for broiling, grilling, frying or other methods by portioning, battering, breading, seasoning, and/or maintaining
- Following proper plate presentation and garnish set-up for all dishes
- Handling, storing and rotating all products properly
- Assisting in food preparation assignments during off-peak periods as needed
- Opening / Closing the kitchen properly and following the opening / closing kitchen checklist
- Attending scheduled employee meetings and bringing suggestions for improvement
- Performing other related duties as assigned by the Kitchen Manager or MOD
- Meeting special guest requests while ensuring the same high quality standards

Qualifications / Requirements

Education:

- Minimum High school graduate or equivalent preferred
- Hospitality College Diploma desired
- Safe Food Handling Course required
- Standard First Aid and CPR preferred

Experience:

- Previous experience in a Resort/Hotel/Restaurant environment
- Must have a love of food and strive for culinary excellence
- Driven and Focused
- Inspirational / Motivating
- Must be able to communicate clearly with managers, kitchen, and dining room personnel

Physical:

- Be able to reach, bend, stoop and frequently lift up to 40 pounds
- Be able to work in a standing position for up to 10 hours
- The successful candidate should have an open availability to work various shifts

*Limited staff accommodation available

Applicants must forward their resume to chef@pinestone-resort.com. Due to the expected number of applicants, only those selected for an interview will be contacted.