

Job Position: Line Cook
Department: Food & Beverage
Job Type: Seasonal, full-time
Compensation: Range \$18 to \$22 per hour + tips
Start Date: As soon as possible



Our Mission:

"Our passionate team delivers an unparalleled golf experience. We strive to be more than just a golf course – we are a place where the love for the game, breathtaking scenery, and extraordinary service create lasting memories for every visitor."

Overview:

The line cook is responsible for preparing food, maintaining inventory, and providing superior service that wows the guest, ensuring positive word of mouth, repeat visitors and promotion of Big Sky Golf Club and Fescues Restaurant. They will maintain a positive and cooperative environment for all staff.

Key Responsibilities:

Responsibilities include, but are not limited to:

- Ensuring food presentation meets the restaurant's specifications and commitment to quality
- Communicating with the Chef to determine plans for special events and weddings
- Maintaining cleanliness
- Preparing and cooking food as demonstrated by recipes or a supervisor
- Assisting with dishwashing when necessary
- Helping manage food inventory which includes rotating stock and putting away orders

Why work at Big Sky?

- Be a part of a friendly team environment
- Competitive wages
- Retention bonus available
- Discounted meals
- Discounted merchandise
- Golfing privileges

Please send your resume to fescues@bigskygolf.ca if interested.