



LINE COOK – PART-TIME or FULL-TIME

The Arbutus Club has been a landmark in Vancouver since 1964. Today, we are a modern recreation complex with first class food and beverage services. Our vast range of facilities and programs, coupled with unparalleled service, have earned us a reputation as one of Canada's finest premier Private Clubs. Our motto is 'Putting Families First.' The hours of work will vary depending upon operational needs, which include evenings and weekends.

Duties & Responsibilities

- Ensure there is enough prep (garnishes, proteins, meat, etc.) available to supply the peak hours of service
- Cut grilled chicken, make premade sandwiches and salads for the cooler, chop vegetables for back up, slice and portion food, and more
- Prepare and cook Members orders according to the Club's standard of food quality
- Perform all other related duties as assigned by Management

Requirements & Qualifications

- Must be able to stand for long periods of time and withstand heat
- Proven ability to deal with the pressure of preparing food in a fast-paced environment
- Certification in a basic level of cooking or previous experience in a high volume fast-paced environment required

Join the Club

- Competitive starting pay based on experience
- Corporate discounts on gym memberships and free onsite parking
- Work with a diversified team of individuals who are passionate about customer service and food
- Be part of Canada's leading private family Club!

Applicants may submit a Resume with a Cover Letter in PDF format to: hr@arbutusclub.com. Please indicate if you are applying for a full-time or part-time position.

We thank all applicants for their interest in The Club; however, only those selected for further consideration will be contacted.

Visit our website at www.arbutusclub.com.