



THE
ARBUTUS
CLUB

LINE COOKS – FULL-TIME & PART-TIME

The Arbutus Club has been one of Vancouver's landmark 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' and we value a happy and safe work environment.

Duties & Responsibilities

The position's hours of work will vary depending upon operational needs, which include evenings and weekends. Under the supervision of the Executive Chef, the duties will include the following:

- 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, withstand heat, and deal with the pressure of preparing food in a fast-paced environment
- Certification in a basic level of cooking or previous experience, preferably 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 Word or 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. No phone calls please. Visit our website at www.arbutusclub.com.

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