



LINE COOKS – PART-TIME & FULLTIME

We are hiring Line Cooks for our Fireside restaurant and Bistro Café!

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.

About the Position

The position's hours of work will vary depending upon operational needs and may include evenings and weekends. The duties will include the following:

- Ensure there is enough prep (garnishes, proteins, meat, etc.) available to supply the peak hours of the service
- Cut grilled chicken, make pre-made 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 quality and any specifications

Requirements & Qualifications

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

Join the Club

- Competitive salary based on experience
- Corporate gym membership discount
- Be part of one of Canada's leading private family Club
- Work with a diversified team of individuals who are passionate about customer service
- Opportunities to grow and move within the company

Applicants may submit a Resume with a Cover Letter, in Word or PDF format to: hr@arbutusclub.com.

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.