



Box 328
24084 PTH2
Elm Creek, MB R0G 0N0
204-436-2600
www.scotswoodlinks.com

Line Cooks

Scotswood Links is an 18-hole golf course located in Elm Creek, MB. We are open year-round and have restaurant, lounge, and banquet facilities. We host a wide range of functions including weddings, golf tournaments, business meetings/conferences, graduations, and class-reunions.

Your duties/responsibilities as a Line Cook here at Scotswood Links are as follows (not limited to):

- Inspect and clean, and maintain food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, fryers, roasters, and other kitchen equipment.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Knows and complies consistently with the restaurant's standard portion sizes, cooking methods, quality standards and kitchen rules, policies, and procedures.
- Responsible for the quality of products served.
- Stocks and maintains sufficient levels of food products at line stations to support a smooth service period.
- Handles, stores, and rotates all food products and supplies according to restaurant policies and procedures.
- Season and cook food according to recipes or personal judgment and experience.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Portion, arrange, and garnish food, according to standard portion sizes and recipe specifications and serve food to servers or guests.
- Follow proper plate presentation and garnish set up for all dishes.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold service, or for sandwiches.
- Assists in food prep assignments during off-peak periods as needed.
- Closes the kitchen following the closing checklist for kitchen stations and assists others in closing the kitchen.
- Coordinate with and assist fellow employees to meet guests' needs and support the operation of the restaurant.

Requirements and Skills

- Able to work in a hot, wet, humid, and loud environment for long periods of time.
- Able to work in a standing position for long periods of time.
- Ability to work in a fast-paced environment
- Physically able to walk many steps and stairs in a day, be on your feet for extended periods of time, lift and carry approximately 40 pounds, bend down to lift items off a low shelf or clean.



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- Schedule requires a great deal of flexibility including days, evenings, and weekends

We are hiring full and part-time Line Cooks with an expected start date of mid-April. Line Cooks enjoy free golf privileges at our golf course. This is a seasonal position with the possibility of full-time year-round employment. Line Cooks also enjoy daily tip outs based on food sales as well as generous tip outs on banquets. To apply please email clark@scotswoodlinks.com.