



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 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. 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.