

## ABOUT TERMINAL CITY CLUB

The Terminal City Club is Vancouver's Premier Private Members Club. As a 'Platinum Club of the World' and one of Boardroom Magazine's 'Distinguished Clubs' with 'Iconic' status, we create a welcoming atmosphere for our members and guests with the opportunity to forge new business connections, host clients, entertain friends, keep fit and relax.

As a Staff Cook, you are key to delivering top-quality meals in our employee cafeteria. You handle meal planning and preparation for lunch and dinner, oversee daily cafeteria operations, and manage food production tasks. Additionally, you ensure the organization of dry goods, refrigeration units, and beverage stations, and assist with receiving and storing daily food deliveries. Your role ensures a smooth and efficient kitchen environment, enhancing the dining experience for our team.

## JOB RESPONSIBILITIES

- Prepare high-quality meals daily for the staff dining area.
- Utilize excess food from other outlets to ensure freshness and minimize waste.
- Adhere to all hygiene and safety standards set by the club and health department.
- Maintain cleanliness and proper organization in the walk-in cooler, including effective rotation of goods.
- Keep the Team Works cafeteria clean and orderly throughout the day with support from the Stewarding team.
- Develop and plan the daily and weekly menu for Team Works.
- Provide clear instructions and assign tasks to stewarding staff regarding the upkeep and cleanliness of Team Works.

## REQUIRED SKILLS & EXPERIENCE

- Journeyman's papers, Red Seal certification, or an equivalent qualification is preferred.
- At least 2 years of experience in a similar restaurant, hotel, or related environment is preferred.
- Strong communication and interpersonal skills are required.
- Ability to work flexible hours, including evenings, weekends, and holidays.
- FoodSafe Certification is required or willingness to obtain.
- WHMIS certification is considered an asset.
- Physical requirements; able to work in hot and cold environments, able to lift up to 50lbs, able stand for shift entirety

## WHAT'S IN IT FOR YOU?

Our team of service professionals take care of our members and in turn, we take care of our team. We offer extended benefits & pension, staff events, development opportunities, hot meals daily, easy access to transit and more! As a Staff Cook, you'll enjoy competitive wages ranging from \$24.00 to \$24.70 per hour, based on experience. If this sounds like a place you would like to be a part of, this opportunity may be for you.

## HOW TO APPLY

If this sounds like you, please submit your cover letter and resume to Dan Creyke, Executive Chef, at [hr@tcclub.com](mailto:hr@tcclub.com).

*We thank all applicants for their interest; those being considered will be contacted*