



**JOB POSITION:** Prep – Line Cook  
**DEPARTMENT:** Food & Beverage  
**REPORTS TO:** Sous Chef & F&B Manager / Executive Chef  
**START DATE:** Mid-May End Date: End of October

Glasgow Hills Inc. operates one of Canada's top-rated golf courses. Our mission at Glasgow Hills is to have 'exceptional people delivering an exceptional experience!' As a Glasgow Hills team member, you play a significant role in helping us deliver that promise to all our guests this season.

Located in New Glasgow, PEI its mandate is to offer high customer service, high quality food and beverage options and unforgettable personal touches that make the Glasgow Hills experience unique. The ownership and management team are committed to customer satisfaction while creating a fun working environment and a strong service team. Under the direction of our Executive Chef Aaron R Smith, Piper's restaurant has grown significantly and hosts numerous private functions and weddings.

### **Job Summary**

To provide exceptional guest service while maintaining and growing high quality food preparation and presentation. Prep / Line Cooks are responsible for assisting the Sous Chef with all preparation, cooking, and presentation of all F&B meals.

### **Job Requirements (not limited to)**

- Food Safety Certificate
- Experience working within a high paced Kitchen
- Reliable Transportation
- Ability to learn and be mentored in new culinary techniques and methods
- Fluent English and Strong Communication Skills

### **Compensation**

- Wage: TBD
- Tips
- Pooled Tips and paid out based on hours worked and position
- 50% off Food while on shift, 25% off Food when not on shift
- Pro Shop Retail Discount: Cost + 10%
- Staff Uniforms
- Staff Appreciation Events
- Staff Incentive Programs
- Benefit Package Offers
- Available to employees after probationary period

If you are interested in join a team of exceptional people at Piper's 2023 Season, please send your resume to [Pipers@glasgowhills.com](mailto:Pipers@glasgowhills.com).