

Name of Company/Business: Donalda Club

Contact Name: Antoinette Steede

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Position Advertised:

APPRENTICE COOKS

SEASONAL – SUMMER 2012

The Donalda Club, established in 1960, is one of Canada's most distinguished, private family clubs with valued traditions and prestige. We combine a high standard of social, athletic and dining facilities with uncompromising service to our members. We are located in Don Mills and the club is easily accessible by both bus and subway and only five minutes from Highway 401/404. This year round multi- activity facility is tucked away on a 200-acre ravine property – a quiet enclave of lush gardens, distinguished by its charming clubhouse and its beautifully landscaped and spacious grounds set in the Don Valley. The Club offers golf, tennis, squash, fitness, curling and social activities to its Members.

We possess a strong senior management team and a solid foundation of staff to build on. The atmosphere is very friendly, and the General Manager and his team make sure members feel that their experience at the Donalda Club is extra special.

Our Executive Chef is seeking highly motivated individuals to join his team as **Apprentice Cooks May 1, 2012 to September 3, 2012.**

POSITION SUMMARY:

An apprentice cook is expected to learn to prepare foods, based on standardized or common recipes, for member and guest consumption, assist in the setup and dismantling of buffets, assist in the plating of foods for banquet and buffet service, assist in the putting away of food and non-food deliveries, maintain Toronto Public Health procedures and standards of sanitation, perform sundry duties as required. Will provide timely and efficient guest service and respond quickly and professionally to members' requests in keeping with superior member service.

JOB SPECIFICATIONS/QUALIFICATIONS REQUIRED

- Must be enrolled in post-secondary education; working towards a culinary certificate and the Public Health Safe Food Handler certificate.
 - High School Diploma is a requirement.
 - Public Health Safe Food Handler certificate are required – three month allowance provided.
 - Have the ability to listen to others and follow instructions
 - Basic understanding of food-costing mathematics
 - Good eye and memory for detail
 - Ability to remain calm, focused and professional during stressful situations in a fast paced environment
 - Ability to prioritize and co-ordinate food preparation to ensure guest satisfaction, prioritize and co-ordinate food service to ensure guest satisfaction, apply common sense to all situations, carry out instructions in either written, oral, or diagram form, interact with coworkers in a positive manner.
 - Ability to do strenuous physical labour:
 - Must be available for all shifts including nights, weekends and holidays
 - Fluent in English (Oral & Written)

CERTIFICATES, LICENSES, REGISTRATIONS:

- Food Handling Certification

Start date and end date: May 1, 2012 - Sept 3, 2012

Interested candidates can apply on line at www.donaldclub.ca.

No telephone calls please.

We thank all applicants for their interest and will only contact those selected for an interview.