



Position title: Line Cook

Employer: Radium Golf Group

Location: Radium Golf Course and Springs Golf Course

Position Category: Food & Beverage

Reports To: Food & Beverage Manager

Compensation: Details outlined in Offer of Employment

The Radium Golf Group owns two 18-hole golf courses in beautiful Radium Hot Springs, British Columbia. Radium Hot Springs is uniquely located on the edge of one of Canada’s most natural Rocky Mountain National Parks (Kootenay National Park) and overlooks the beautiful headwaters of the Columbia River. In every direction – lakes, rivers and wetlands fill the valley bottom, creating a diverse and rich landscape for wildlife and tranquil adventures. When the day is done, there’s no better place to recount the memories than in the naturally hot and rejuvenating waters of the Radium Hot Springs Mineral Pools.

The Springs Course:

Offers championship level golf with a great driving range and practice area. This course sits just above the Columbia River Wetlands with views of the Purcell Mountains to the west and the Rocky Mountains to the east. The course is also home to approximately 140 Bighorn Sheep that roam the fairways. The Clubhouse is set right against the bluffs with stunning views from the full-service patio.

The Radium Course:

A Columbia Valley favourite since 1957, the Radium Course is perched high over the Village of Radium Hot Springs in the rugged terrain bordering Kootenay National Park. The course features tight, tree-lined fairways, undulating greens and dramatic elevation changes sure to test players of all abilities.

Features and Benefits of working with The Radium Golf Group:

On-site staff accommodation	Complimentary Golf	Staff Uniform
Staff meal program	Golf merchandise discounts	Food Discounts

Proudly Owned by Eaglequest Golf Centres

Radium Course
250-347-6266

Radium Golf Group
www.radiumgolf.ca

Springs Course
250-347-6200



If working on the sunny side of The Rocky Mountains in a recreational paradise sounds appealing, we would love to hear from you.

Advancement:

Subject to your performance and competition from other potential candidates there is an opportunity for you to advance to other roles or positions within the company.

About the Position:

It is important to lead by example and perform your duties with a smile and be conscious of the feelings of those around you. By taking one well planned step at a time and keeping a positive “can do” attitude, regardless of the numerous pressures and tasks, you will succeed both professionally and personally. Your belief in success will contribute greatly to the outcome.

Position Requirements:

- A service driven individual dedicated to the guest experience.
- Proven cooking experience, including experience as a line chef, restaurant cook or prep cook
- Excellent understanding of various cooking methods, ingredients, equipment and procedures.
- Accuracy and speed in executing assigned tasks
- WHMIS and Food Safe Certified.
- Degree in Culinary Science or related certificate.
- Team player with strong organizational skills and interpersonal skills.
- Work quickly without compromising quality.
- Ability to adapt to changing priorities.
- Attention to detail.
- Able to work under pressure.
- Excellent communication and effective listening skills.
- Accepts ownership of organizational goals by exploring different opportunities to add value to the company.
- Ability to work with little supervision and maintain high level of performance.
- Proven comfort and experience to interact effectively with all levels of management, guests, suppliers, members and team members.
- An individual who can make decisions, remain positive and respond to concerns and questions even when under pressure.

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Position Responsibilities:

- Adhere to the policies set out by the code of conduct.
- Actively promote Radium Golf Group and Eaglequest while contributing to stellar operation and financial responsibility through value and loyalty.
- Setting up and stocking stations with all necessary supplies.
- Ensure that food comes out simultaneously, in high quality and in a timely fashion.
- Answer, report and follow Chef's instructions.
- Clean up station and take care of leftover food
- Comply with nutrition and sanitation regulations and safety standards.
- Stock inventory appropriately
- Maintain a positive and professional approach with coworkers and guests
- Maintain kitchen work areas, equipment, or utensils in clean and orderly condition.
- Prepare all food items from breakfast and lunch menu using standard recipes.
- Clean food preparation areas, facilities, or equipment
- Wash and put away dishes in an organized and efficient manner
- Sort and remove trash, placing it in designated pickup areas.
- Stock supplies, such as food or utensils, in serving stations, cupboards, refrigerators, or salad bars.
- Anticipate supply needs and equipment maintenance and to the head chef.
- Uniform to be worn at all times while on shift.
- Pick up any debris or litter you see when moving around the Resort.
- Anticipate challenges and have a solution-oriented mindset.
- Manage your time effectively by focusing on only those things which will contribute to you meeting your objectives.
- Anticipate supply and HR needs to the Executive Chef.
- Promote teamwork and quality service through daily communication of objectives and coordination with Food & Beverage team and other departments.
- Ensure opening/closing duties are completed in accordance to company standards.
- Clear communication to guests, members, team members, contractors and vendors.
- Report all incidents and/or injuries immediately.
- Ensure the safety and confidentiality of our members, guests and team members.
- Adhere to rules regarding health and safety standards.

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Conclusion

This job description is intended to convey information essential to understanding the scope of the Line Cook position and it is not intended to be an exhaustive list of skills, efforts, duties, responsibilities or working conditions associated with the position.

To join our team:

Please email Cover Letter and Resume to:

Trevor Webb – Food & Beverage Manager
twebb@radiumgolf.ca

and to

Steve Haggard – General Manager
shaggard@radiumgolf.ca

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