



Position: Cook

Job Type: Full- Time Seasonal (30-40 hours/week)

Closings Date: January 1, 2024

Job Description/Summary

Royal Lake of the Woods Yacht Club is looking for cooks. The RLWYC is located on an island, close to Kenora Ontario, on beautiful Lake of the Woods. Part of the food service is, lunch for children enrolled in the RLWYC programs, (swimming, tennis, Little Lake Adventurers, and sailing). The menu for the programs will be limited to 3 items daily. The week prior to the program, children/members will pre-order from the menu, for the entire week, write their names on the menu slip and it will be given to the kitchen on Monday morning to prepare for the week and have daily lunches ready. There may be 30 – 60 kid's meals per day. There will also be work outside of the lunch program. We will be serving members lunches from a limited menu with a daily lunch special. Weekend regattas with nachos/snacks, tennis tournament snacks/food trays, Wednesday evening Family Nights, etc. Your work hours will be approximately 40 hours/week.

This Kitchen staff will report to the Executive Director in all food service areas. Cleanliness of the kitchen and equipment is of high importance.

Duties & Responsibilities

- To ensure the cleanliness of all kitchen equipment and report malfunctions, as necessary.
- Set up workstations with needed ingredients and cooking equipment for menu items.
- Make coffee in the AM for tennis deck.
- Prepping ingredients for shift. Chopping, washing vegetables etc.
- Keep work areas, utensils, equipment, and food storage clean and sanitary.
- Storing excess food at the correct temperatures to avoid spoilage.
- Keeping walk-in fridge clean and up to code.
- Have all food in fridge dated.
- Complete orders in a timely manner.
- Monitoring supplies and informing ED of needed inventory.
- Ensuring food portions and presentation meet RLWYC standards.
- Excellent understanding of various cooking methods, ingredients, equipment, and procedures.
- Accuracy and speed in executing assigned tasks.
- Familiar with industry's best practices including WHIMS, food handling, health, and safety to ensure food, health and safety regulations are followed.
- Dishwashing and pot washing as necessary.

Job Specifications/Qualifications Required

- Ability to work in a team environment and be a team player.
- Sound knowledge of cooking methods and techniques.
- Proven work experience as a cook.



- Food Safety Handling Certificate.
- Willing to accept responsibility and accountability for your duties.
- Prepare food for service.
- Maintain a positive and professional approach with co-workers and members
- Must be physically fit to stand for long periods of time and able to lift to 30 lbs.
- The Kitchen Staff must reside on or near Yacht Club Island during the operating season (approximately June 28 – August 28). Having a residence in the area is considered an asset however room and board may be provided.
- Boating Experience and pleasure craft operator license is an asset as the Club is on an island.
- Must have a Social Insurance Number