

**JOB POSTING – Nicklaus North Golf Club
and Table Nineteen Lakeside Eatery**



Position Title:	Dish Machine Operator (DMO)	<i>Nicklaus North's impressive award winning, world class golf course is complimented by our Table Nineteen Lakeside Eatery. The breathtaking scenery, inspired west coast cuisine and exceptional service make Table Nineteen at Nicklaus North one of the premier locations for everything from fine dining, to casual dining to weddings and corporate events. The 4000 square foot lakeside patio is truly one of the world's most idyllic settings to enjoy a superb meal with friends. Table Nineteen is open May to mid October for the golf season and then mid December to mid March for the winter season.</i>
Department:	Food & Beverage	
Reports to:	Sous Chefs, Executive Chef	
Job Type:	Seasonal	
Application Deadline:	Open	
Start Date:	May (flexible)	



POSITION OBJECTIVE

1. Emphasis on cleanliness, efficiency, accuracy, professionalism and courtesy at all times
2. Ensuring that all kitchen requirements are exceeded
3. Successful candidates will also focus on Team Member teamwork
4. Great opportunity for an individual looking to further their personal development while enhancing their experience and skills in a spectacular environment

DUTIES AND RESPONSIBILITIES

1. **Expectations**
 - Arrive at the scheduled time, dressed in the provided uniform and adhering to the dress code
 - Kitchen prep as required
2. **Health and Safety**
 - Ensure that the kitchen areas remains clean, sanitized, organized and free of any debris and clutter
 - Adheres to the safety policies in place for team members, members, and guest of the club
 - Implement and enforce comprehensive safety program for employees, members and guests on course in compliance with local, municipal and provincial laws.

REQUIRED SKILLS, KNOWLEDGE AND ABILITIES

1. Knowledge

- Food and beverage experience or background in the food and hospitality industry would be an asset, but not required

2. Skills and Abilities

- High level of organizational skills
- Exceptional communication skills
- Quick evaluation and decision making abilities
- Must be able to work in a fast-paced environment
- Ability to work in an unsupervised environment

WORK CHARACTERISTICS

- Will be required to work on a shift basis, including weekends, evenings and holidays when necessary

Please send your resume and cover letter to:

Executive Chef, Eric Gilchrist
egilchrist@golfbc.com

Posting closes: Open

Start Date: May – Flexible

OUR CORE STANDARDS

Live our core standards – F.I.R.S.T.!

- Friendly and Helpful
- Initiative and Action
- Respect and Dignity
- Sales and Service
- Team and Facility Appearance