



Morgan Creek Golf Course

First Cook

Morgan Creek golf course offers outstanding value, a unique golf and dining experience and exceptional customer service. To provide our guests with exceptional customer service requires a dedicated team of Guest Service Professionals.

Morgan Creek golf course seeks the services of a responsible and experienced **First Cook**.

This roles with require 2 years of relevant experience in a high volume, contemporary commercial kitchen.

Preferred Attributes:

- You have a passion and commitment to exceptional quality and are motivated to learn
- You are a TEAM player and work closely with our front of house staff to exceed guest expectations
- Food Safe Level 1 Certification
- Able to execute food orders on time, keep wastage to a minimum, and be able to follow recipes
- Full time work
- Evenings and weekend shifts, plus reliable transportation required.
- **Medical and dental benefits (after successful completion of probation)**
- **Shared gratuities.**
- **Meal provided during shift.**
- **Golf privileges.**
- **Restaurant and golf shop discounts.**
- **Open year round.**
- **Red seal program.**

We offer competitive wages, excellent job perks and an amazing work environment that provides a great deal of job satisfaction. If you want to play a hands-on role in an action-oriented organization, please apply in writing with a cover letter and resume to:

Michael Boshart
Executive Chef

chef@morgancreekgolf.com

Karen Morgan
Director of Food and Beverage

kmorgan@morgancreekgolf.com