# Seasonal Cook

Job ID
**10306**

St. Marys Golf & Country Club Ltd. o/a St. Marys Golf & Country Club

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| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 769 Queen St. East, St. Marys, ON\| Ontario | 29-07-2026 | 25-01-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD $19.25 hourly | 1 year to less than 2 years | No degree, certificate or diploma |

## Job Details

Seasonal Cook

7 vacancies

Company: St. Marys Golf & Country Club Ltd. o/a St. Marys Golf & Country Club
Business Information: We are an 18-hole championship golf course, restaurant and special event facility. We believe in regularly reinvesting in the Golf & Country Club to improve customer experience on the golf course, in a restaurant, and on that special day in our banquet facilities. The work we have already done has made a huge difference to the people we serve, and being a leading golf, dining, and event destination in Southwestern Ontario means continuing that trend.
Business Address: 769 Queen St. East, St. Marys, ON, N4X 1G2
Work location: Same as above
Type of Employment: Full Time – Seasonal / 7-month contract
Estimated Start Date: Early April, 2027

Job Description:

Cooks are responsible for preparing a wide range of foods for public consumption in various settings, for both small and large groups in the banquet kitchen and individual dishes in the restaurant.

Prepare, cook, and assemble food such as meats, salads and dressings, soups, sauces, sandwiches, vegetables, desserts, pastries (desserts), baked foods, hot and cold buffets and non-alcoholic beverages.
Inspect kitchens and food service areas.
Practice proper food safety standards for hygiene, sanitation and quality control.
Maintain inventory and records of food, supplies and equipment.
Clean kitchen and work areas. Maintain cleanliness through systems and standards.
Organize, manage, and execute buffets and banquet events.
Setup kitchens and banquet rooms.
Work efficiently as an individual as well as within a team.
Prepare dishes for customers with food allergies or intolerances in addition to regular menu items.
Must be willing to work in all facets of the culinary operation, including preparation, cooking, assembling, and helping with

the cleaning of dishes and kitchen tools.

Requirements:
Experience:
• Minimum of 1-2 years of commercial cooking experience.
• Experience with high volume, short order cooking is an asset
• Willing and able to work in a fast-paced environment, being able to prepare short-orders in a timely and quality fashion
• Being able to physically move large tables, chairs, and other banquet items, in preparation for banquet events
Personal Suitability: Flexibility, Reliability, Dependability, Organized
Language: English is required

Salary: $19.25 hourly, 36-44 Hours per week.

Benefits: We will provide bicycles for transportation (if required), uniforms for work, and meals while working with banquet events. Transportation costs covered if worker needs to relocate. Accommodation provided at a cost.

Other information:
-The workers will work from 8 to 10 hours a day in a flexible work schedule based on the demands of both the restaurant and banquet departments. We are open 7 days per week during the season and operate during the following business hours:

- 10am to 8pm Sunday through Tuesday
- 10am to 10pm Wednesday through Thursday
- 10am to 1am Friday and Saturday.

The workers will work the majority of their hours on weekends, when demand peaks, and throughout the week to fulfill opening hours in the restaurant and other special events. Workers will also be required to work as late as 1am on weekends.

Workers needed for this season starting as early as April 2027.
Semi-Private club - Remote Location

Apply by e-mail to: HR@stmarysgolf.com

**Please apply with the subject: Job Application – Seasonal Cooks

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