



If you have a passion for food, experience on the line, and enjoy a fast-paced kitchen, then a job on our culinary team could be for you. As part of the culinary team, you will be responsible for preparing food items in accordance with Bootleg Gap's high standards. Whether you have little experience or several years, we could have a job for you. We hire for multiple positions in the kitchen each season. If you have a great attitude, kitchen experience and can work well with others, apply today.

Duties Include:

- Memorizing recipes, policies, procedures, and standard portion sizes
- Preparing ingredients and components of each recipe on the menu
- Being aware of food costs by maintaining fresh products and rotating old products out
- Working in a fast paced, team environment
- Maintaining a clean, sanitary and safe workspace at all times
- Being aware of and following all kitchen health and safety guidelines
- Working with other clubhouse employees. A positive attitude is a must.

Employee Benefits:

- Competitive hourly wage
- Event and weekly tip payouts
- FREE GOLF and LESSONS
- Flexible schedule
- Discount on meals and golf shop merchandise
- Working for a family owned and operated business

Estimated Start Date: April 15 – 22, 2022

Hourly Wage: \$17 - \$20 based on experience

Enjoy working in one of the largest kitchens in Kimberley along with excellent golf privileges. Please email your resume to proshop@bootleggapgolf.com, attention Cody Langford.