



SEEKING KITCHEN LINE COOK

January 13, 2026

Job Type: Seasonal, Full or Part-Time (with flexible hours)

Reports to: Executive Chef

About Osoyoos Golf Club

Osoyoos Golf Club is one of the premier 36-hole golf facilities in British Columbia, offering stunning views, outstanding course conditions, and a warm and welcoming atmosphere for both members and guests. We pride ourselves on delivering exceptional service and an unforgettable golf experience.

We are currently seeking friendly, outgoing, and service-oriented individuals to join our Food and Beverage team in the role of Line Cook for the 2025 golf season.

Position Overview

Osoyoos Golf Club is seeking a motivated and skilled Line Cook to join our kitchen team at Greenside Bar & Grill. This position is ideal for someone who enjoys working in a fast-paced environment and takes pride in preparing high-quality meals. The successful candidate will play a key role in ensuring a great dining experience for our members and guests by preparing dishes with precision, maintaining a clean work environment, and working efficiently as part of our culinary team.

Key Responsibilities

- Prepare and cook meals according to established recipes and quality standards.
- Maintain a clean and organized kitchen, ensuring all food safety and sanitation protocols are followed.
- Assist with food prep, inventory management, and stocking supplies.
- Work efficiently in a fast-paced environment, ensuring orders are completed on time.
- Collaborate with the culinary team to maintain consistency and quality in all menu items.

Qualifications & Skills

- Previous experience as a line cook is an asset.
- Food Safe Certification is required.
- Must provide references.
- Strong teamwork and communication skills.



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- Ability to work in a fast-paced environment and handle multiple tasks efficiently.
- Dependable, punctual, and professional in appearance and demeanor.
- Ability to work flexible hours, including mornings, evenings, weekends, and holidays.
- Physical ability to stand for long periods and lift up to 30 lbs as required.

Why Join Osoyoos Golf Club?

- Work at one of the most scenic golf courses in British Columbia.
- Flexible scheduling.
- Enjoy a fun and dynamic work environment with a passionate team.
- Golf privileges and staff discounts.
- Competitive wages.

Compensation & Benefits

Salary Range: \$22 per hour, commensurate with experience. Plus tips and gratuities.
Golf Privileges: Complimentary staff golf and discounts in the golf shop and restaurant.

How to Apply

- Interested candidates are invited to submit their resume and a brief cover letter to:
 - Herman Subaru, Executive Chef
 - fbmgr@golfosoyoos.com
 - Subject: Line Cook Application – Osoyoos Golf Club

If you're passionate about customer service and enjoy working in a dynamic setting, we'd love to hear from you! We thank all applicants for their interest; however, only those selected for an interview will be contacted.