

JOB POSTING – NICKLAUS NORTH GOLF COURSE

POSITION TITLE:	Dish Machine Operator (DMO)
DEPARTMENT:	Food & Beverage
COURSE:	Nicklaus North Golf Course
REPORTS TO:	Executive Chef
JOB TYPE:	Seasonal, Full Time
APPLICATION DEADLINE:	December 12, 2008
START DATE:	Early December



COURSE PROFILE

Snowcapped peaks, a brilliant emerald-colored lake, majestic fir trees, and fresh, invigorating mountain air. This is the setting that inspired the great Jack Nicklaus to create a course as unique as him. This par 71, 18-hole course winds along a gentle valley floor offering you a spectacular setting as your golfing skills are tested to the fullest. Just minutes from cobblestone walkways and street side cafes of the resort town of Whistler, BC, Nicklaus North stands out as one of the great courses in North America. It's no wonder this is the only golf course in the world to which Jack has been inspired to add his name.

An environmentally conscious project, completed with an awareness and sensitivity toward the area's natural habitat, this Jack Nicklaus "Signature Design" course and its' conditioning reflects the standards set by Jack Nicklaus himself. The par 71 Championship course and its' five sets of tee's gives every golfer an ideal combination of challenge and enjoyment. Many of the greens are protected by the distinctive Nicklaus bunkering especially noticeable on the five challenging par three's. The official Grand Opening was on August 4, 1996 with Jack playing an exhibition round.

Nicklaus North's impressive clubhouse is home to an extensively stocked Golf Shop and The Den Restaurant. The breathtaking scenery, inspired west coast cuisine and exceptional service make the clubhouse at Nicklaus North one of the premier locations for 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.

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

REQUIRED SKILLS, KNOWLEDGE AND ABILITIES

Knowledge

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

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

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:

Jaclyn Pacovsky, Executive Chef

Nicklaus North Golf Course & The Den Restaurant

8080 Nicklaus North Blvd. Whistler, BC V0N 1B8

jpacovsky@golfbc.com | fax 604.938.8891

We thank you for applying; however, only those candidates selected for an interview will be contacted.