

MAGNA GOLF CLUB

Hospitality Positions

Food and Beverage Supervisor: Responsible to complete all tasks directed by the Food and Beverage Manager and Assistant Food and Beverage Managers. Takes care of guests and supervises Servers, Junior servers and Concierge by achieving consistently high service quality. Works in compliance with Magna Golf Club Health and Safety Policies, and the Occupational Health and Safety Act and its regulations.

Concierge: Acts as a liaison for all points and departments in the Clubhouse. Primary function is to be at the disposal of members. Coordinates reservations, member needs, internal communication and acts as a switchboard function.

Dining Room and Lounge Servers: The Server takes orders, answers questions about the menu and food, sells the restaurant's food and drinks, communicates orders with the kitchen staff, seats members and their guests, helps with the set up and cleaning aspect of the dining room, bar/ lounge. Servers play the key role in providing a memorable dining experience.

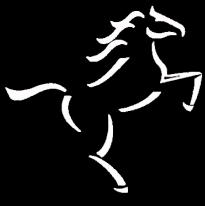
Junior Server: Helps maintain the restaurant operation by setting and clearing tables, maintaining a high level of cleanliness within the dining room, coffee station and clearing station. The Junior Server helps the Servers and Bartenders to bring food out to the table, restock items, prepare utensils, clear tables, polish silverware, provide bread service, etc.

Bartender: A Bartender is responsible for mixing and serving beverages. The bartender interacts with members, takes orders and serves food and beverages. It is important that the bartender can assess members needs, preferences and makes recommendations. It's also up to the Bartender to maintain the cleanliness of the bar area, restock, and keep inventory of supplies. Helps the servers when needed.

On Course Food and Beverage Server: Responsible for providing on course food and beverage service to the membership and their guests. Servers will also work food runner shifts and will be responsible for correctly packing the members take-out order and delivering it out to them on the golf course. This is a seasonal position.

Valet Attendant: Our club is the only member golf club in Ontario to offer valet service to our members. Our valet team must represent the elegance and professionalism our members and guests expect when greeting them and handling their vehicles.

Apply at magnagolf.com



MAGNA GOLF CLUB

Golf Operations Positions

The following are seasonal positions available May - October

Golf Operations: The Golf Operations team provides exemplary service to members and guests. They aid in the day-to-day operations of all aspects of the golf department including retrieval and return of member's clubs from storage, transport member and guest golf bags to and from valet parking, care and prepare golf carts for daily use, prepare and maintain all practice areas, ensure that supply levels are appropriate, and assists with the setup and execution of events. Golf knowledge and experience is an asset, but not a requirement.

Locker Room Attendant: The Locker Room Attendant must greet members and guests of the club as they arrive in the Locker Room. Their responsibilities include preparing guest lockers with name plates and ensuring cleanliness. In addition, they are to ensure that all shoes are cleaned, polished, and spikes are replaced on golf shoes as requested. They are to ensure all locker room supply levels are appropriate, and liaise with the Clubhouse Facilities team to ensure that towels are clean and prepared for use. The Locker Room Attendant is responsible for the general cleanliness of the locker room, including shower and washroom areas.

Golf Shop Assistant: The Golf Shop Assistant focuses on retail, merchandising and tee time management. They are responsible for closing the golf shop each day and performing end of day duties.

Caddie: Caddies are responsible for providing the highest level of professionalism and service to our members and their guests while on the golf course. Caddies provide their player with course knowledge and information and assist with decision making. Having a clear understanding of the game of golf, the Rules of Golf, and how and when each of the fourteen clubs are to be used is essential. Caddies also assist the player by filling/replacing divots, fixing pitch marks, and raking bunkers during the course of play.

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MAGNA GOLF CLUB

Clubhouse Facilities

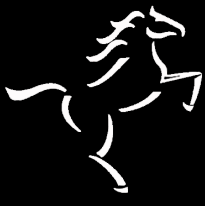
Clubhouse Facilities Attendant

The Clubhouse Facilities team is responsible for general facility maintenance, cleaning and laundry for the Clubhouse.

Primary Duties

- Dusts all furniture and decorative pieces of entire building.
- Cleans and sanitizes washrooms and restocks paper products, towels, etc.
- Vacuums all carpets and flooring as well as mopping.
- Zambonis all floors.
- Sweeps and power washes entire perimeter of patio areas.
- Sets up cushions on all patio furniture and at the Grill every morning.
- Remove cushions only if it is raining or if there is a threat of rain.
- Empties waste baskets, recycling, paper shredder and ashtrays.
- Cleans all windows, inside and out.
- Maintains the fountain.
- Cleans and disinfects gym equipment and floor. Restock towels and water if necessary.
- Helps set-up for events as required.
- Stocks fire wood and starts fires when applicable.
- Maintains brass railings.
- Cleans and sanitizes all staff areas, including the fridge, counters, bathrooms, etc.
- Deep cleaning yearly of entire building: ceilings, walls, chandeliers, baseboards, wainscoting, etc.
- Responsible for maintenance and set up of the Suites.
- Launders all Men's and Ladies Locker Room, and Golf Operations towels.
- Launders all chef jackets, chef pants, kitchen rags, sheets and linens.
- Folds all laundry and delivers or places it where it belongs.

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MAGNA GOLF CLUB

Grounds Maintenance Position

Grounds Maintenance positions are seasonal from April - November

If you love the outdoors and enjoy a good day of hard work, this is the job for you! Come be part of the team who manicures and maintains one of Canada's most exclusive private golf clubs.

Working environment is fast paced while attention to detail and safety is of the utmost importance. Employees are properly trained and we provide a positive and supportive atmosphere, where individuals can succeed.

This position is full-time hours only. The work schedule is Monday - Friday 6 am - 2 pm and every other weekend 6 am - 10 am.

Job Duties:

- Perform daily maintenance of greens using various turf equipment and tools.
- Equipment includes, walk behind mowers, ride on mowers and utility carts.
- Tools include, trimmers, chainsaw, rakes.
- Perform daily maintenance of bunkers with Sand Pro and rake.
- Use walk-behind rotary mowers to cut rough areas of the golf course.
- Replace divots.
- Blow debris with backpack or hand blowers.
- Edge bunkers, curbs, and gardens with weed whip.
- Help with general course cleanup.
- Assist as directed on aerating days.
- Clean machines daily after use.
- Use all equipment in a safe and responsible manner.

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MAGNA GOLF CLUB

Kitchen Positions

Sous Chef: The Sous Chef, along with the Executive Chef, oversees and assists when and wherever possible to ensure the highest standards are consistently maintained in the entire food Program.

Breakfast Cook: is responsible for breakfast service, prepares the sandwiches for the beverage carts and the Grill. May assist the pastry department in continental breakfast locker room set up, and the fruit displays to support the cooks by producing quality items.

Entremetier: During service, the Entremetier mainly prepares hot appetizers and vegetable sides for main course menu items.

Garde Manger: The Garde Manger prepares cold foods including salads, cold appetizers and seafood towers.

Grill Chef/Saucier: The Grill Chef/Saucier is responsible for all protein items, butchery of meat and fish as well as the preparation of all meats.

Pastry Cook: The Pastry Cook is responsible for production of all a la carte pastries, creating the dessert menu for dining room and lounge, and ordering product and sweets for the club.

Dishwasher: The Dishwasher will work directly on the daily cleanliness of all food outlets and is responsible for dishes as well as any cleaning duties given.

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