

JOB DESCRIPTION

POSITION: First Cook

RESPONSIBILITIES:

- Assists the Executive Chef, Sous Chefs and Chef de Partie's
- Prepare all aspects of the food production for Banquets according to hotel standards and sanitation practices.
- Prepare food items for customers using a quality pre-determined method in a timely and consistent manner with the minimum of wastage possible.
- Daily cleaning and inventory of walk in, storage and refrigerators for stock rotation and cleanliness.
- Ensure all equipment in work area is properly cleaned after every use.
- Report any equipment in need of repair to Chef immediately.
- Logging Fridge Temperatures on a daily basis.
- Train junior staff members on all kitchen practices and procedures
- Input in menu development is a necessity
- Checking quality and receiving food orders when senior chefs are not present
- Perform other duties as necessary and assigned by Chef.

QUALIFICATIONS:

- Red Seal Certificate highly recommended
- Must be Food Safe Certified
- Ability to obtain and or maintain any provincial and federal licenses, certificates and permits.
- First Cooks are required to have a minimum of three (3) years' experience in comparable 4 diamond hotels or restaurants.
- Completion of a recognized culinary program
- Must be able to speak, read, write and understand English, a second language is an asset.
- Must be able to work /opening shift/ mid shift/closing shift
- Must have strong communication skills, both verbal and written.
- A neat, clean, well-groomed appearance as per hotel standards.
- Must be able to lift/carry up to 25kg