
TITLE:	Concessions Cook
DEPARTMENT:	Food & Beverage
REPORTS TO:	Executive Chef / Food & Beverage Operations Supervisor / Supervisor
TYPE OF POSITION	Part Time, Hourly

MINIMUM QUALIFICATIONS:

- High School graduate or equivalent preferred
- Food Safe certificate is an asset
- Must have experience working as a line cook/lead cook in fast-paced kitchen or fast food environment.
- Must be able to work a fluctuating work schedule that will vary depending on events schedule (including days, evenings, weekends, holidays, etc.)

KNOWLEDGE, SKILLS & ABILITIES:

- Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment.
- Ability to speak, read and write in English.
- Ability to work well in a team-oriented, fast-paced, event-driven environment.
- Ability to stand for long periods of time (4+ hours)

DUTIES & RESPONSIBILITIES:

- Responsible for cooking and packaging food product which is prepared to order or kept warm until sold.
- Receives verbal orders from the front counter staff for food product requirements for guest orders.
- Responsible for maintaining quality and production standards on all menu items. Food must be fresh and of high quality when served to the guests.
- Responsible for portion control and serving temperatures of all products served
- Responsible for cleaning, stocking and restocking of workstations and displays.
- Responsible for operating large-volume cooking equipment such as grills, deep-fat fryers and ovens.
- Ensures that all work areas and equipment are clean, food products are properly stored, utensils are clean and put away and floor is swept and mopped at end of shift.
- Maintains sanitation, health and safety standards in work areas.
- Responsible for the maintenance of equipment such as the cleaning and changing of oil in fryers.
- Must show demonstrated ability to meet the company standard for excellent attendance.
- Performs other duties as assigned

This job description is subject to change.

To apply for this position please either email your resume and application form to

Ken Gregory, Executive Chef at ken.gregory@abbotsfordcanucks.ca, or by person

ATT: Ken Gregory – Executive Chef
33800 King Road Abbotsford BC, V2S8H8