
TITLE: Kitchen Cook

DEPARTMENT: Food & Beverage

REPORTS TO: Executive Chef / Director of Food & Beverage

TYPE OF POSITION Part Time, Hourly

MINIMUM QUALIFICATIONS:

- Food Safe certificate required
- Must have experience working as a line cook/lead cook in fast-paced kitchen or fast food environment.
- Professional culinary training considered an asset, High School graduate or equivalent preferred
- 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:

- Able to operate standard kitchen equipment to including the broiler, steamer, convection oven, mixer, meat slicer and chef knife.
- 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 providing high quality, fresh food products in a timely manner for delivery to guests.
- Prepares hot and cold foods following company recipes and portioning requirements.
- Participates as a team player with specific responsibilities as related to preparation, excellent service and delivery of product.
- Responsible for reporting any maintenance required for kitchen equipment.
- Responsible for observing and testing foods to ensure proper cooking.
- Responsible for portioning, arranging and garnishing food plates for delivery to guests.
- 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.
- 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

Craig MacLeod, Executive Chef at cmacleod@abbotsfordcentre.ca, or by person

ATT: Craig MacLeod – Executive Chef

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