Job Title: Cook
Salary Band: 4A
Reports To: Food Services Manager

Job Purpose
This is a seasonal position, starting in April 2020 and ending in October. The cook performs a variety of duties in handling and organizing the preparation and serving of meals, for groups of 40-100 people.

Duties and Responsibilities

Staff Training

• To participate in 100% of pre-season staff training
• To know and practice the information covered in the "Policies & Procedures" section of manual. (Failure to comply could result in discipline including dismissal.)
• To submit to a criminal record search and employee agreement

Duties

• Inspect food preparation and serving areas to ensure observance of safe, sanitary food-handling practices
• Turn or stir foods to ensure even cooking
• Season and cook food according to recipes or personal judgment and experience
• Observe and test foods to determine if they have been cooked sufficiently
• Weigh, measure, and mix ingredients according to recipes or personal judgment
• Portion, arrange, and garnish food to be served
• Regulate temperatures of ovens and grill
• Assist other kitchen staff during emergencies and rush periods
• Bake, roast, broil, and steam meats, fish, vegetables, and other foods
• Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption

• Estimate expected food consumption, then procure food from storage, fridge or freezer for the day

• Bake breads, rolls, cakes, and pastries

• Keep records and accounts

• Coordinate and supervise work of kitchen staff

• Ensuring proper food preparation requiring special diets or allergies

**Qualifications and Experience**

**Experience**

• 2 to 5 years cooking experience

**Specialized Knowledge and Skills**

• Food Safe Level 1

• Requires lifting up to 50 pounds

**Knowledge, Skills and Abilities**

• Ability to work on a team, relate and work well with others.

• Self starter and organizer

• Ability to accept guidance, direction and supervision.

• Ability to lift and carry 30 pounds including unloading food, carry trays of dishes, lifting supplies and equipment as needed.

• Visual ability to identify and respond to environmental hazards

• Physical ability to operate kitchen equipment according to safe recommended methods

• Physical mobility and endurance to perform tasks while standing for long period of time (60 minutes or more)

• Determine cleanliness of dishes, food surfaces, and kitchen area.

**Organizational Relationships**

This position reports directly to the Sasamat Outdoor Centre Food Services Manager and works in conjunction with the Program Director, Maintenance, Janitorial and Office Departments as required.