



Job Title:	<i>Cook</i>
Salary Band:	<i>4A</i>
Reports To:	<i>Food Services Manager</i>

Job Purpose

This is a seasonal position, starting in April 2019 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.