

COMPANY NAME:

Century Group

JOB TITLE:

Cook (Casual) - The Waterford - DF48

--LOCATION OF JOB--

COUNTRY: Canada

STATE/PROVINCE: British Columbia

CITY: Delta

ZIP CODE: V4L 2P9

DESCRIPTION/RESPONSIBILITIES:

Role Summary

Reporting to the Manager, Culinary Services/Executive Chef, or designate, the Cook is responsible for the daily preparation and cooking of meals and nourishments from a menu and recipes set by the Chef.

Shifts: 6:00 am - 2:30 pm and 10:30 am - 7:00 pm.

Key Accountabilities

1. Responsible for the production of menu items including preparation, production and presentation of menu items and will maintain a high standard of food quality and service

2. Assists the Manager, Culinary Services/Executive Chef in organizational planning related to nutritional services through planning and implementation of menus and schedules

3. Operates cooking equipment in a safe and proper manner. Checks equipment and cooking area after use to ensure safety requirements are maintained. Ensures all dietary equipment is maintained in a proper working order

4. Ensures safety and hygiene practices/procedures are adhered to and assists in maintaining quality assurance standards that comply with all Health and Safety Standards and Regulations

5. In the absence of the Manager, Culinary Services/Executive Chef, takes responsibility for the production of the department

6. Assists in maintaining departmental budget control by adhering to management policies and procedures of purchasing, ordering, stock and inventory control as required

7. Maintains a current knowledge of company policies and procedures and complies with the policies and procedures

8. Promotes and maintains positive communication and relationships among management, staff, residents and the public

9. Ensure residents' rights of privacy and confidentiality are maintained, except in the proper operation of the business

10. Perform other related duties as required

Education & Experience

* Grade 12 education or equivalent

* Must possess a diploma from a recognized cooking school

* Minimum of five (5) years' experience in a recognized establishment Food Safe Certificate

* Red Seal Certificate is a definite asset

Required Knowledge, Skills and Abilities

* Must be able to work independently with a minimum of supervision

* Must have the ability to communicate effectively, organize the departmental operations, and supervise subordinates when acting as lead hand

* Must be able to speak and understand English competently

* Must be capable of safely and efficiently, operating all equipment associated with the duties required for the position

To apply for this position, please use the following URL:

https://ars2.equest.com/?response_id=26a302afb7e0637841864ac6cca2991b

*****END OF
JOB*****