

Job Description – Line Cook/Banquet Cook

Reporting – Relationships

Position Reports to: Executive Chef and Sous Chef

Basic Functions:

Responsible for the preparation of high-quality food in a timely, efficient, sanitary and consistent manner. Must be prepared to work in a fast-paced, high-pressure work environment, while maintaining the organizational ability to identify and act on job duties quickly and effectively.

Essential Functions:

- Adherence to cost control guidelines
- Set up stations and collect all necessary supplies to prepare menu for service
- Prepare a variety of foods; meat, seafood, poultry, vegetable, and cold food items
- Arrange sauces and supplementary garnishes for allocated station
- Notify Chef in advance of likely shortages
- Serve menu items compliant with established standards
- Use food preparation tools in accordance with manufactures instructions
- Maintain a prepared and sanitary work area at all times
- Keep the work area fresh all through the shift
- Make sure all storage areas are clean and all products are stored appropriately
- Constantly use safe and hygienic food handling practices
- Assist with all duties as assigned by Executive Chef and Sous Chef

Knowledge

- High school diploma or GED equivalent.
- Professional diploma or food services management preferred
- Minimum 1 year of cooking experience required
- Knowledge of basic sanitary guidelines and W.H.I.M.I.S guidelines
- Knowledge of health and safety regulations and Ontario labor laws

Skills/Aptitudes

- High tolerance for repetition
- Reliable
- Attention to detail
- Great organizational skills
- Ability to self-motivate, maintain sense of urgency, keep momentum
- Ability to communicate effectively with co-workers and managers
- Ability to work independently
- Must love and enjoy working with food
- Basic food handling and preparation knowledge
- Ability to work well under pressure

Health and Safety

All employees have a responsibility to ensure that the Club is a healthy and safe environment. Employees must:

- Work in compliance with Occupational Health and safety Act regulations and the Club's Health and Safety policies and procedures
- Use or wear any equipment, protective devices clothing required by the Club
- Report to your manager/supervisor any known equipment or protective device that may be dangerous, missing, or defective
- Report any known workplace hazard or violation of the Act of regulations to your manager/supervisor

- Report all accidents, illness, or “near miss” incidents to your manager / supervisor immediately
- Not remove or disable any protective device
- Handle hazardous substances according to the Workplace hazardous Materials Information System regulations
- Work safely and not use or operate any equipment in a way that may endanger any worker
- Not engage in any prank, contest, feat of strength, running or rough, boisterous conduct which may jeopardize your safety and well-being of others
- Work in compliance with OSHA, specially section 28

Working Conditions

- This position will spend 100% of the time standing
- Occasional environmental exposures to heat, cold, and water
- The individual must be able to transport up to 50 pounds on occasion and 35 pounds regularly