

JOB OPPORTUNITY

BANQUET KITCHEN – THIRD COOK F/T & P/T

RESPONSIBILITIES:

- Prepare all aspects of the food production for banquets, according to hotel standards and sanitation practices.
- Prepare food items for customers using a quality pre-determined method in a timely and consistent manner with the minimum of wastage possible.
- Practice sanitation and safety daily to ensure total customer satisfaction.
- Daily cleaning and inventory of walk in, storage and refrigerators for stock rotation and cleanliness.
- Ensure all equipment in work area is properly cleaned after every use.
- Must be able to work in varying temperature environments ranging from -18 degrees Celsius to 40 degrees Celsius.
- Must be able to walk/stand to up to 4 hours in length.
- Report any equipment in need of repair to Chef immediately.
- Perform other duties as necessary and assigned by Chef.
- It is the responsibility of the associate to check their schedule.

QUALIFICATIONS:

- High school or equivalent education is required.
- Must be Food Safe Certified.
- Completion of a recognized culinary program highly recommended.
- Ability to obtain and or maintain any provincial and federal licenses, certificates and permits.
- Hotel and restaurant experience an asset.
- Must be able to speak, read, write and understand English, a second language is an asset.
- Must be able to work varying shifts.
- Must have strong communication skills, both verbal and written.
- Must be able to lift/carry up to 25kg.
- All employees must maintain a neat, clean, well-groomed appearance as per hotel standard.

APPLY: Please email your cover letter and resume to Human Resources at resumes@wallcentre.com. All internal candidates should submit an internal application form (signed by your department head).