



JOB DESCRIPTION

POSITION: LINE COOK
DEPARTMENT: Culinary/F&B
REPORTS TO: Executive Chef&B

POSITION OVERVIEW:

Responsible for delivering a high level of professional beverage service to all customers, creating a dining experience that is "priceless" to every person.

RESPONSIBILITIES/ESSENTIAL DUTIES

- Expedition of all menu items from lower level staff
- To operate an efficient and functional, profitable kitchen
- Maintaining high health and safety standards set by the culinary department.
- Direction of Manning, set-up, and tear down of buffet stations.
- All costs, inventories and menu composition
- Composition of all sushi bar items as well as execution and sushi training
- Proper maintenance and recognition of all kitchen areas

REQUIREMENTS: QUALIFICATIONS/EXPERIENCE/SKILLS

Requirements are representative of minimum levels of knowledge, skills and/or abilities. To perform this job successfully, the incumbent will possess the abilities or aptitudes to perform each duty proficiently.

ESSENTIAL:

- Food handling/ health and safety certificate.
- Culinary diploma/education beneficial.
- 2-3-years minimum experience as a CDP/GM in an international acclaimed a la carte restaurant.
- In sound physical shape and able to handle a multitude of tasks.

THE ABILITY TO:

- Perform job functions with attention to detail, speed, consistency and accuracy.
- Prioritize, multi-task and organize all kitchen operations.
- Be a clear thinker, remaining calm and resolving problems using good judgment.
- Understand guest's service needs.
- Be able to work long shifts of 10hrs +
- Work cohesively with co-workers as to create a team environment.
- Work with minimal supervision.
- Be wary of cost of goods sold and the target food cost %.

ESSENTIAL JOB FUNCTIONS:

- Use equipment only as intended.
- Monitor and maintain cleanliness, sanitation and organization of assigned work areas.
- Responsible for complete set-up and break-down of station where necessary
- Maintains clean work and storage areas, utensils and equipment
- Completes daily job requirements as set by outlet chef in charge.
- Attends staff meetings, line ups and trainings.
- Required to work flexible shifts
- May be required to work overtime
- Responsible for proper use and handling of kitchen equipment and small-wares
- Responsible for the cleanliness of reach- in and walk-in coolers and walk-in freezers.
- Storage of food items designated to the assigned area in accordance with standards of quality and quantity control as established by the Clayoquot Wilderness Resort standards
- Responsible for proper handling of food to reduce wastage.
- Seeks to prevent the spoiling and contamination of food.
- Required to follow sanitation standards set by Clayoquot Wilderness Resort
- Required to comply by company grooming standards
- down and store as per direction of the Executive Culinary Management
- Required to man buffet stations from the beginning to end of function
- Required to set-up, man and tear special events stations
- Required to work in indoor and outdoor function locations and events are per client requests in adverse weather conditions.
- Required to clean work station at end of shift and leave work station clean for following shift.
- To maintain high standards of uniform appearance and to adhere to the Culinary dress code at all times.
- To be aware of and to adhere to company policy and statutory requirements with regards to Health and Safety, Sanitation, and Fire procedures.
- To ensure that you report to work on time as per Departmental schedules.
- To report any sickness or reason for not reporting to work using the proper, correct procedures.
- To maintain a high standard of cleanliness and sanitation on and around all Culinary and Stewarding department areas
- To ensure good customer relations are achieved while working in any public area.
- To adhere to the standards of food storage and control at all times as set by the Executive Culinary Team.
- Required to work calmly and efficiently while promoting good working relations within the kitchen.
- To work with all other departments in an effective and co-operative manner.
- Must demonstrate a positive professional attitude and be proud of your position.
- Must be able to empower oneself with other associates when an issue of poor quality produce could affect our guests' dining experience. You must take appropriate action to ensure our guests' satisfaction.

WORKING CONDITIONS

- Required to work in hot and cold working Conditions
- Maybe Required to work in noisy conditions beyond the control of Management
- Required to work indoors and outdoors as needed as per client menu and location requests

JOB REQUIREMENTS

- Adheres to company's fire and safety procedures.
- Have basic good people skills.
- Must be able to work along with others as a team player
- May be required to work different shifts

N.B. This job description is not intended to be all-inclusive. Employee may perform other related duties to meet the ongoing needs of the Department.

Activities	(0-10%) Rarely	(11-24%) Occasionally	(25-59%) Frequently	(60-100%) Regularly
Standing				☐
Sitting		☐		
Walking				☐
Lifting and Carrying		☐		
Pushing/Pulling/Bending				☐
Vehicle Operation			☐	
Stairs			☐	
Stoop/Kneel/Crouch			☐	
Speaking				☐
Hearing				☐
Maximum Weight Carried (male): 60 lbs.			☐	
Maximum Weight Carried (female): 40 lbs.			☐	
Average Weight Carried (male): 40 lbs.				☐
Average Weight Carried (female): 25 lbs.				☐
Sustained Visual Concentration			☐	
Sustained Mental Concentration			☐	
Repetitive Motion			☐	