

SAMPLE JOB DESCRIPTION: COOK

Company: The Bar
Position: Cook
Reports To: Executive Chef

Reporting to the Executive Chef, the Cook is responsible for preparing/assisting with the preparation of soups, meats, gravies, vegetables, desserts, and salads. The Cook may assist with ordering supplies, keeping records and accounts, and menu planning for events.

Duties & Responsibilities

- Ensure that meals are prepared in a timely manner
- Prepare and follow a daily prep sheet to indicate levels on hand and amounts required
- Clean and organize the kitchen at all times. Follow all required checklists and cleaning schedules during and after shift
- Assure the proper care and maintenance of all food service equipment; identify equipment needs for food preparation and service
- Ensure food quality by maintaining high levels of cleanliness, organization, storage, and sanitation of food products
- Maintain a positive attitude that promotes teamwork within the restaurant.
- Other duties as required

Skills & Qualifications

- Minimum of 2 years previous cooking experience within a commercial kitchen
- Passion for food and producing creative dishes
- Open and flexible scheduling availability, including evenings and weekends
- Ability to perform the physical requirements of the position, which includes standing for long periods of time
- Ability to adapt in a fast paced, constantly changing environment
- Professional Cook 1, required
- FOODSAFE Level 1, required
- SuperHost certification, an asset
- Emergency First Aid Safety Oriented for Industry (OFA Level 1 Equivalency), an asset

Additional Notes:

- Scheduling flexibility is required to meet operational needs.
- Hours may be extended or irregular to include nights, weekends and holidays.
- Overtime may be required.