

POSITION DESCRIPTION

POSITION TITLE:	Tavern Cook
REPORTS TO:	Director of Food Services (Head Chef)
CLASSIFICATION:	.8 FTE to 1.0 FTE
PROBATION:	90 Days
BENEFITS:	Applicable after probation successfully completed
WRITTEN: (date)	2015

POSITION SUMMARY

We are looking for a professional line cook to prepare food to the exact chef's specifications and to set up stations for menu. The successful candidate will play a key role in contributing to our customer satisfaction and acquisition goals.

Key Objectives:

- To have the satisfaction of the customer as first.
- Follow the menu's and presentation plans of the organization.

Qualifications:

Knowledge, Skills & Certifications

- Proven cooking experience.
- Excellent understanding of various cooking methods, ingredients, equipment and procedures.
- Accuracy and speed in executing assigned tasks.
- Familiar with industry's best and safe food practices.
- Prefer that they have their Food Handler's Certificate.

Duties

- Set up and stock stations with all necessary supplies.
- Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces).
- Cook menu items in cooperation with the rest of the kitchen staff.
- Answer, report and follow executive or sous chef's instructions.
- Clean up station and take care of leftover food.
- Stock inventory appropriately.
- Ensure that food comes out simultaneously, in high quality and in a timely fashion.
- Comply with nutrition and sanitation regulations and safety standards.
- Maintain a positive and professional approach with co-workers and customers.

General Requirements:	<ol style="list-style-type: none">1. To act in accordance with Niverville Heritage Centre Values, Policies and Procedures at all times.2. To attend meetings and training and development as required.3. To maintain confidentiality at all times.4. To carry out any reasonable and additional duties as requested.5. To attend occasional evening meetings with committees as required. To be aware of all WHMIS guidelines.6. To be aware of and comply with safe working practices as laid down by the Health and Safety Act of Manitoba.
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