



Westerner Park strives to be... Western Canada's Event Centre...Your Home for Celebration. Our mission is to provide exceptional guest experiences through premier facilities and services.

Under the direction of the Food Services Management, the Grill Cook is responsible for the preparation of high-quality food in a timely, efficient, sanitary, and consistent manner. The Grill Cook must be prepared to work in a fast-paced, high-pressure work environment, while maintaining high standards of food preparation and attention to detail. You must be available to work a minimum of a (5) hour shift per day of the fair.

ESSENTIAL DUTIES AND RESPONSIBILITIES

Under the direction of Food Services Management, the Grill Cook will be responsible for the following duties during various Westerner Park produced and non-produced events:

- Ensure all ingredients used in the production of menu items are wholesome.
- Keep hot food hot, and cold food cold.
- Ensure products are cooked to appropriate temperatures and kept outside of the “danger zone”.
- Follow planned menus and approved recipes. Prepare products by maintaining standards of quality, portioning, and presentation.
- Minimize waste/overcooks and report/track all spoilage and waste to the Supervisor.
- Report low quality product to the Supervisor.
- Follow production cooking charts if available.
- Ensure work areas, tools, and equipment are clean and orderly. Responsible for the working condition of tools and equipment, and reporting all potential safety hazards to the Supervisor.
- Assist the Supervisor in responding to employee inquiries regarding food preparation, storage, spoilage, sanitation, etc.
- Wash and sanitize dishes and equipment throughout the shift.
- Sweep floors and clean spills as required.
- Produce menu items to meet business demands.
- Review inventory levels throughout the shift, and advise the Supervisor of any low inventory.
- Arrive to work at your scheduled time.
- Follow Westerner Park established guidelines for sanitation and exercise good housekeeping practices.
- Perform other related duties as required by Food Services Management Team.

CORE COMPETENCIES

- Teamwork – working cooperatively and productively to get the job done.
- Communication – able to communicate effectively and maintain positive relationships with employees, guests and clients.
- Adaptability – being able to adapt to changes in the workplace.
- Results Focus – paying attention to detail, knowing what results are important and focusing efforts to achieve them.
- Problem Solving Skills – Ability to problem solve and identify solutions to address client and guests issues and needs.



PHYSICAL DEMANDS

- Ability to stand for long periods of time.
- Occasional lifting up to 20 pounds.

EXPERIENCE & QUALIFICATIONS

- Completion of online AHS Food Safe Certificate (free online program).
- Ability to work independently and in a team environment.
- Knowledge of methods and procedures for serving food, principles of sanitation, and principles of safe food handling required.
- Experience with fryers and flattops.
- Effective communication skills and attention to detail.
- Good personal hygiene.
- Related culinary skills or training is an asset.
- Able to work flexible hours including early mornings, weekends, and holidays as required.

AFFILIATIONS

Member of Westerner Employee Association

RATE

\$15.00

TO APPLY

Please email your Cover Letter and Resume to Human Resources with your name and the name of the position you are applying for in the subject line to HR@westernerpark.ca

This job description is not intended to be all inclusive and Personnel may perform other related duties as requested to meet the ongoing needs of the organization.