

Since 1891, Westerner Park has been a place for Central Albertans to gather and celebrate community events. Westerner Park is both an agricultural society and registered not-for-profit with charitable status. Each year, Westerner Park generates more than \$150 million in economic activity, more than 1.5 million visitors come through our gates to celebrate over 1,500 unique events. From weddings and banquets, hockey games and agricultural shows to concerts and trades shows, we continue to be there as Central Albertans join to share in their most memorable moments.

We pair first class facilities with down home service. We treat all our event organizers and guests with the same welcoming, approachable and trustworthy style that has defined our organization for the past 129 years. We enable and service other organizations to gather and celebrate their own purpose and cause.

We are an integral part of central Alberta. We take pride in the experiences we produce and the trade and commerce we facilitate. We support the rural and urban connection in Central Alberta, inspire youth, engage arts, culture and connect our community. Our collaborative spirit facilitates the growth and success of other non-profits and charities. We develop and apply strengths from volunteerism and partnerships for the betterment of our community as a whole.

SUMMARY

Under the direction of the Head Chef, the Line Cook is responsible for the preparation of high-quality food in a timely, efficient, sanitary and consistent manner. The Line 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. This position plays a key role in our Catering team to deliver an exceptional culinary experience for our guests and clients.

ESSENTIAL DUTIES AND RESPONSIBILITIES

Under the direction of the Head Chef, the Line Cook is responsible for but not limited to, the following duties:

- Responsible for the daily preparation of food items at various stations in the kitchen
- Sets up station according to pre-determined guidelines
- Prepares all food items as directed in a sanitary and timely manner
- Follows recipes, portion controls, and presentation specifications as set by the Head Chef
- Restocks all items as needed throughout shift
- Cleans and maintains station in practicing good safety, sanitation, organizational skills
- Has understanding and knowledge to properly use and maintain all equipment in station
- Assists with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas
- Performs additional responsibilities, although not detailed, as requested by the Head Chef at any time
- Ensures dishes for customers with food allergies or intolerances meet specifications and comply with restrictions
- Ensure quality and safety of food by performing standard and any additional sanitary measures including sweeping of the floors, cleaning of surfaces, as well as proper covering and storage of food items according to standards and procedures
- Work at efficient and consistent pace. Ensure timely preparation of all meals
- Ensure that the correct quantities are prepared to meet daily needs. Utilize kitchen equipment during food preparation
- Stay productive at all times and prepare for future needs as time allows

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- Follow proper reporting procedures for accidents and incidents to ensure follow-up and prevention
- Adhere to all regulations including blood borne pathogens, infection control, use of hazardous materials and fire safety
- Serve food in the proper portion size and at the proper temperature
- Report any infraction in the food services department policies and procedures
- Arrive to work at the scheduled time
- Perform other related duties as required

QUALIFICATION AND REQUIREMENTS

- The ideal candidate must be motivated, enthusiastic, and able to multi-task in a fast-paced environment
- Ability to read and follow instructions as per Specification Sheets
- High school diploma or GED equivalent
- Professional diploma or food services management preferred
- Minimum 1 year of cooking experience required
- Demonstrated knowledge of food and catering trends, quality, production, sanitation, food cost controls, and presentation required
- Knowledge of methods and procedures for serving food, principles of sanitation, and principles of safe food handling required
- Effective communication skills
- Highly flexible, with solid interpersonal skills that allow one to work effectively in a diverse working environment
- Highly effective teamwork skills
- Attention to detail in all areas of work
- Superior time management skills, multitasking skills, and the ability to prioritize tasks with minimal supervision
- Strong problem identification and problem resolution skills. Strong work ethic and positive team attitude
- Able to work flexible hours to accommodate business requirements, including early mornings, evenings, weekends and holidays

WORK ENVIRONMENT

- This position will spend 100% of the time standing
- Occasional environmental exposures to cold, heat and water
- Must be able to transport up to 50 pounds on occasion, and up to 35 pounds regularly. Will be constantly exposed to high temperatures in the kitchen environment
- Manual dexterity required to use knives and kitchen appliances
- Given Westerner Park is in the Major Events industry, this individual will need the ability to be adaptable and flexible with their time. Work will include evenings and/or weekend shifts as event volume dictates

AFFILIATIONS Member of the Westerner Employee Association

RATE \$16.32 - \$19.00

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.

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

Thank you for your interest with Westerner Park. We look forward to reviewing your application.

Important Message: We thank all those who apply. Only those selected for further consideration will be contacted. This position will remain posted until a successful applicant is found.

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