



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 Executive 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. The line cook plays a key role in our Catering and Banquet team to deliver an exceptional culinary experience for our guests and client.

ESSENTIAL DUTIES AND RESPONSIBILITIES

Under the direction of the Executive 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 Executive 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 Executive Chef or Sous 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.
- 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.

PHYSICAL DEMANDS

- 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.

EXPERIENCE & QUALIFICATIONS

- 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 Event Function 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.
- Computer literacy, including effective working skills of MS Word, Excel and e-mail.
- 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

AFFILIATIONS

Member of Westerner Employees Association

RATE OF PAY

\$15.34 - \$17.31

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. Personnel may perform other related duties as requested to meet the ongoing needs of the organization.