



## **BOH (kitchen):**

### **Responsibilities:**

- Daily preparation of menu items ensuring to follow item guidelines for preparation, recipes, portioning, temperatures, and plating
- Ensure the highest levels of quality are maintained
- Set-up station according to departmental guidelines
- Restock all items as needed throughout shift
- Use and maintain all equipment in station
- Assist with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas
- Prepare dishes for customers with food allergies or intolerances
- 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 departmental standards and procedures
- Follow proper reporting procedures for accidents and incidents to ensure follow-up and prevention
- Report any infraction in the food services department policies and procedures
- Practice safe work procedures
- Other duties may be assigned as needed

### **Qualifications:**

- Professional diploma or food services management preferred, but not required
- FoodSafe certification
- One or more years of cooking experience is an asset
- Demonstrated knowledge of food trends, quality, production, sanitation, food cost controls, and presentation
- Knowledge of methods and procedures for serving food, principles of sanitation, and principles of safe food handling required
- Must be free of diseases that may be transmitted in the performance of job responsibilities
- Ability to lift up to 50lb
- Strong communication skills
- Strong teamwork skills
- Strong time management skills, multitasking skills, and the ability to prioritize tasks with minimal supervision
- Strong work ethic and positive team attitude
- Able to work alone and as part of a team in a high paced environment