



Position: Cook's Helper
Employment Status: Full Time Seasonal – Subsidized shared accommodation is provided
Employment Period: May – Late September
Reports to: Chef De Partie or Sous Chef

Job Description:

The successful candidate will assist the cooks by keeping all kitchen areas clean and organized, as well as performing a variety of food preparation tasks as assigned.

Job Responsibilities:

- Wash and clean utensils and dishes, return to the kitchen and make sure they are stored appropriately
- Clean food preparation equipment, floors and other kitchen tools or areas
- Clean up spillages when they occur and dispose of garbage
- Ensure proper use of chemical/cleaning products and ensure they are stored appropriately
- Assist in the preparation and cooking of food, as required
- Maintaining established standards and safe food handling practices

Job Requirements/Qualifications:

- Follow kitchen policies, procedures and service standards
- Ability to multi task effectively with a variety of tasks and assigned duties
- Must be able to work with minimum supervision
- Must be able to lift, push, pull and move food, equipment, supplies, etc., in excess of twenty-five (25) pounds
- Ability to work well under pressure in a fast paced environment
- Must be able to stand for long periods of time (for up to 8 hours)
- Must be able to work in both hot (behind cooking line) and cold (fridge/freezer) environments
- Basic cooking knowledge is preferred
- The following courses would be an asset: WHIMIS, FOOD SAFE
- Must have good communication and interpersonal skills
- Follow all LLSR policies and procedures
- A three month probationary period applies
- A police background check, from your home country or province, will be required upon commencement of employment

Work Schedule:

5 days on/2 days off

Dress Code:

Kitchen uniform (jacket and pants) which is provided
Employee to provide non-slip grease resistant footwear in accordance with appearance policy