



**Position:** Cook's Helper  
**Employment Status:** Full - Time Seasonal – Staff accommodation is  
**Employment Period:** available October – May  
**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:**

- Must be able to lift, push, pull and move food, equipment, supplies, etc., in excess of twenty-five (25) pounds
- Basic cooking knowledge is preferred
- The following courses would be an asset: WHIMIS, FOOD SAFE
- 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
- 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
- Must have good communication and interpersonal skills
- Complete other tasks as assigned
- 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 – Business level dependent

**Dress Code:**

Kitchen uniform (jacket and pants) which is provided

Employee to provide non-slip grease resistant footwear in accordance with appearance policy