

First Cook

Sir Sam's Ski/Ride is a family ski hill located in the Haliburton Highlands and overlooking Eagle Lake. Established in 1965 by the Bishop Family it remains a favorite hill for thousands of skiers every year. The ownership of Sir Sam's Ski/Ride is committed ensuring that families can continue to ski/ride and create lasting memories.

Qualifications

- Strong knowledge of cooking methods, kitchen equipment, and best practices
- Able to work as a team with outstanding leadership abilities
- Excellent communication and interpersonal skills
- Ability to work calmly and effectively under pressure
- Ability to remain standing for long periods of time
- Understanding and knowledge of safety, sanitation and food handling procedures
- Ability to lift up to 50lbs
- Ontario Food Handler's certification

Duties and Responsibilities

- Lead kitchen team in kitchen manager's absence
- Provide guidance to junior kitchen staff members
- Organize kitchen stock and ingredients (first-in, first-out system)
- Verify all food products are properly dated and organized for quality assurance
- Ensure cooking stations are properly stocked and cleaned throughout shift
- Assist kitchen manager with food and product inventory
- Assist with food preparation and presentation to ensure quality and restaurant standards are met
- Verify that food storage units all meet standards and are consistently well managed

The First Cook position is full-time seasonal.

Apply online at sirsams.ca or forward resume to:

info@sirsams.com