Second 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

- Possess basic cooking skills
- Understand how to use a variety of food service equipment (preferred)
- Previous prep or line cook experience (preferred)
- Basic understanding and knowledge of safety, sanitation and food handling procedures
- Ability to work well under pressure independently and as a team
- Able to remain standing for long periods of time and lift up to 50lbs
- Able to work in cold weather
- Able to work various shifts including weekends and holidays
- Strong communication skills

Duties and Responsibilities

- Follow recipes and presentation of food with guidance from manager
- Prepare ingredients for cooking, including portioning, chopping and storing food
- Ensure that all food comes out high quality and in a timely fashion
- Assist with the cleaning, sanitation and organization of kitchen, walk-in coolers and storage areas
- Stock kitchen stations with all necessary supplies throughout shift
- Ensure freshness of product and rotate old products out
- Preform portion control and minimize waste to keep cost within forecasted range
- Ensure the BBQ area is stocked with all required food and condiments
- Ensure BBQ area is clean and organized at all times
- Assist cafeteria staff with restocking and cafeteria food and beverage
- Other duties when required by manager

The Second Cook position is seasonal.

Apply online at sirsams.ca or forward resume to:

info@sirsams.com

Sir Sam's Ski/Ride
1054 Liswood Road
Eagle Lake ON