

JOB DESCRIPTION

POSITION: First Cook (Summer Only)

DATE: July 2012

The First Cook (FC) is responsible for assisting the Chef and Pastry Chef with completing all culinary meals in the lodge. This person will be very food oriented and highly dedicated to helping address all the individual needs, special requests and stocking/inventory of the summer food program.

The First Cook's role is to work closely with the kitchen team to help manage all food related tasks. With time spent working alone or with a kitchen team member, the FC will strive to develop their skills and knowledge in our kitchen setting.

With a strong understanding of guest expectations balanced with teamwork and excellent organizational skills, the First Cook will be a major part of the culinary team that is in place as the "go to" food expert in the area/lodge s/he is connected to.

Key Reporting Relationships

- Reports to the Lodge Manager
- In-depth working relationship with the Chef & Pastry Chef and on-going involvement with the Area Management team and CMH Area staff

Areas of Responsibility

Food Preparation

- Participate and assist the kitchen team in all meal preparation to ensure that food quality is at its peak
- Participate in menu planning, ordering and receiving

Kitchen Responsibilities

- Be punctual and show attentiveness to kitchen timing
- Demonstrate tidy grooming and professional appearance (ie wearing clean whites in the kitchen)
- Show good kitchen skills (food handling, knife handling, meal plating)
- Understand and maintain accurate kitchen stocking and dry storage rotation

Guest/Employee Satisfaction

- Make solid effort to reach out to the guests to fulfill requests and gather feedback on food related items
- Work together with the kitchen team and other lodge staff to develop an interactive environment for guests and staff in the lodge

Safety/Regulatory

- Understand and follow all food safety standards
- Understand and demonstrate good kitchen safety practice
- Demonstrate safe workplace cleanliness