



THE ROYAL ST. LAWRENCE YACHT CLUB

JOB DESCRIPTION

JOB TITLE: COOK

REPORTS TO: CHEF

DEPARTMENT: KITCHEN

Summary: Assist the Chef with the day to day operations of the kitchen duties

DUTIES:

- Prepare food using Club standard recipes and following Chef's instructions
- Open or close kitchen
- Prepare mise en place
- Cook on the outdoor BBQ
- Cook in the dining room at the pasta station
- Receive deliveries
- Stock shelves, fridge and freezer
- Maintain workstation in proper hygienic condition
- Slicing in dining room buffets
- Wash, peel, cut and see fruits and vegetables.
- Clean fridges
- Rotate stock in fridges and stock room to avoid spoilage
- All other related duties as determined by the chef

REQUIREMENTS

- A minimum of three years' experience in a similar capacity The ability to multi-task
- Be aware of the latest culinary trends in order to create new dining concepts
- Must possess a high level of creativity and high quality standards
- Excellent organizational, communication and leadership skills

HEALTH AND SAFETY:

- Must work in compliance with the Occupational Health and Safety Act Regulation and follow in accordance to the Club's Health and Safety policies and procedures

HOURS OF WORK:

- Able to work shifts (day/ afternoons/evenings)
- Able to work weekend shifts