

Line Cook

The Mill Woods Seniors Association is looking for a line cook to work with the chef to help prepare meals for the 2nd Floor Café. For sample menus, please go to www.mwsac.ca/cafe

Key Responsibilities

- Function as part of a team, with a focus on communication
- Support in all areas of the kitchen
- Responsible for preparing and cooking all food items by the recipe and to specification
- Prepare ingredients for cooking, including portioning, chopping, and storing food
- Prepare, season, and cook a wide variety of meats, vegetables, soups and other food items using a full range of cooking methods
- Maintain the quality of each dish while ensuring a speedy output
- Ensure company food and plating specifications are met, while executing appropriate food handling protocols
- Clean kitchen after preparation and serving, maintaining high standards of cleanliness. Store or discard excess food in accordance with safe food-handling procedures.
- Keep refrigerators and storerooms clean and neat. Ensure food and supply items are stored per standards.
- Operate and maintain kitchen equipment as instructed.
- Report needed maintenance, faulty equipment, or accidents to the Chef immediately
- Able to organize the assigned work area and efficiently put away orders
- Ensure that all products are always stored properly in the correct location at the appropriate levels
- Assist in the ordering and receiving of all food and supplies as required.

Key Requirements

- A minimum of one-year previous experience in a full-service restaurant considered to be an asset knowledge of operating various kitchen equipment, using temperature control, and safe food handling/holding
- Possess basic food handling and preparation knowledge
- Knowledge of kitchen tools and utensils – ability to operate standard kitchen equipment
- Preparing Food – excellent understanding of various cooking methods, ingredients, equipment, and procedures
- Impeccable attention to detail
- Energetic and positive
- Able to work both independently and as part of a team
- Able to work under pressure and in a fast-paced environment

- Knowledge of health and safety code and protocol

Permanent position

Hours of work: 30 hrs/week, Monday-Friday

Wage: \$19.00/hour

Start Date: ASAP

IMPORTANT NOTE: All candidates must show proof of double-vaccination (COVID-19) prior to start date.

Please send cover letter & resume to: dcautley@mwsac.ca by 4pm Sept 20, 2021.

Deb Cautley

Executive Director

Mill Woods Seniors Association

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