

JOB POSTING DETAILS

Employer	Community First Curling Centre (Soo Curlers Association)	Job Type	RI
Job Title	Line Cook	Duration	Full Time
Job ID	11723	Location	Sault Ste. Marie
Date Posted	November 5, 2021	Closing Date	December 10, 2021

Job Overview - Description & Duties

The Soo Curlers Association is recruiting a highly motivated individual to the position of Line Cook. Reporting to the Food and Beverage Supervisor the line cook will represent the Community First Curling Centre with the highest level of professionalism and be part of a team who will provide outstanding food products and services to our members and public patrons.

The Soo Curler's Association (est. 1944) operates out of the Community First Curling Center, offering league play to members, learn to curl instruction. The facility hosts major curling events and is open to the public, providing hospitality services with bar, restaurant, banquet facilities and ice rentals. The position is part-time hours, for the period of the curling season (September to April). Salary is \$16/Hour

The successful candidate is an individual who will: · have effective time management and cooking skills, be highly motivated and a self-starter · have the ability to multi-task, and work effectively in a fast paced, high volume operation, have knowledge about the food service industry

Job Responsibilities:

- Sets up and stocks food items and other necessary supplies.
- Prepares food items by cutting, chopping, mixing, and preparing sauces.
- Cooks food items by grilling, frying, and other cooking methods to specified recipes and standards.
- Maintain cleanliness and complies with food sanitation requirements by properly handling food and ensuring correct storage.
- Cleans and sanitizes cooking surfaces regularly and at end of shift.
- Performs inventory checks and completes food storage logs.

Work Hours:

25-35 Hours Per Week

Required Skills

- Basic written and verbal communication skills
- Organizational skills
- Accuracy and speed in executing tasks
- Ability to work as a team member
- Follows directions and instructions

Other Requirements

Education and Experience Requirements:

- High school diploma or GED
- One to two years of experience as a line cook, restaurant cook, or prep cook

- Certificate/Diploma in Culinary Arts preferred
- Experience with various cooking methods and procedures
- Familiar with industry best practices

How to Apply

Please submit resume to Employment Solutions via email employmentsolutionsjobs@saultcollege.ca, and quote job #11723.