



OAK BAY
BEACH HOTEL

Third Cook

Responsibilities:

- Responsible for the day to day operations of his/her station
- Review the daily production sheets with the Chef/Sous Chef.
- Prepare the production of the necessary food items in accordance with standards
- Adhere to standardized recipes and specifications to maintain consistency
- Keep work station clean and organized including fridge's/freezers, countertops and stove tops
- Ensure that station opening and closing procedures are carried out to standard
- Keep overproduction and food waste to a minimum.
- Ensure proper rotation, labeling, and storing of food in order to reduce food cost expense
- Ensures that all food products are handled, stored, prepared and served safely in accordance with hotel and government Food Safety guidelines.
- Report all deficiencies in kitchen equipment functionality and quality of food products to Chef/Sous chef in a timely fashion
- Prepares lists of food products required for station for Chef/Sous Chef order and approval
- Adhere to all environmental policies and programs as required
- Other duties as assigned

Qualifications:

- Previous experience in the Culinary field an asset
- Diploma/Certification in a Culinary discipline an asset
- Computer literate in Microsoft Window applications an asset
- Strong interpersonal and problem solving abilities
- Highly responsible & reliable
- Ability to work well under pressure in a fast paced environment
- Ability to work cohesively as part of a team
- Ability to focus attention on guest needs, remaining calm and courteous at all times

Physical Aspects of Position (include but are not limited to):

- Constant standing and walking throughout shift
- Frequent lifting and carrying up to 40 lbs
- Kneeling, pushing, pulling, lifting
- Ascending or descending ladders, stairs and ramps

Oak Bay Beach Hotel is a luxury, boutique resort in the heart of historic Oak Bay, Victoria. Our vision is to provide service that is second to none while still maintaining a workplace that is relaxed, approachable, and inclusive. Along with competitive compensation, all of our team members receive perks such as complimentary parking, health benefits, and a daily staff meal plan. If you are interested in joining our amazing team then we have a fantastic opportunity for you.