



PREDATOR RIDGE

Line Cook **Job Description**

Purpose

Reporting to the 1st Cook, this position accurately and efficiently prepares food as directed to ensure the effective running of the kitchen.

Responsibilities and Accountability

- Maintain a guest focus while performing duties.
- Efficiently prepare food as directed.
- Assume responsibility for quality of products served.
- Learn and practice culinary skills leading to performance excellence.
- Comply with industry food safety standards.
- Maintain a level of food preparation consistent with business levels and leadership direction.
 - Ensure sanitary cooking conditions and appropriate safe food handling is adhered to.
- Effectively manage opening, closing and daily duties.
- Monitor stock necessary to carry out daily duties.
- Report all safety hazards to reduce accidents,
- Comply with all standard operating procedures and policies of Predator Ridge Resort.
- Perform other related duties assigned by the management team.

Position Requirements

- Food Safe certification is required.
- Related post-secondary school courses are an asset.
- Registration in an apprenticeship program is an asset.
- Must possess a positive attitude and work well with others.
- Must be able to take direction and work with minimal supervision.
- Must be able to deal with high pressure environments
- Must be able to lift heavy objects on a regular basis.
- Must be able to work varying shifts.
- Must be able to stand for long periods of time.

This job description has been designed to indicate the general nature, essential duties and responsibilities of work performed by team members in this position. It may not contain a comprehensive inventory of all duties, responsibilities, and qualifications.