

# Cook

**Employer:** Pier Seventeen

**Posted:** 1 months ago

**ES Job ID:** 4681

**Sector(s):** Other

**Closing Date:** May 10, 2024

**Location:** Blind River

**Duration:** Full Time

## Job Description:

The Pier is looking for an outgoing individual to join their team. The cook's main responsibilities include preparing a variety of foods on the menu, ensuring dirty dishes are brought to the correct station and adhering to the utmost hygienic standards.

## Required Skills:

Duties and responsibilities include:

- Setting up cook stations and stocking them with the necessary prep supplies
- Preparing food as needed, by cutting, mixing, chopping, and making sauces
- Cooking items by grilling, frying, chopping, sauteing and broiling to quality guidelines and standardized recipes
- Maintaining cleanliness and hygiene standards
- Handling and storing food safely and properly
- Taking inventory counts before and after shifts, completing food inventory or storage sheets

## Requirements:

- Safe Food Handling Certificate
- Must have previous experience
- Strong customer service skills
- Excellent communication skills
- Reliable and willing to learn
- Works well under pressure
- Works well as part of a team
- Understand and follow sanitary food handling procedures
- Motivated, hardworking individual

## How to Apply:

Please send your resume to: [pier\\_seventeen@outlook.com](mailto:pier_seventeen@outlook.com)

You can also drop off your resume in person at the main desk at The Pier.

The Pier  
1 Causley Street, Hwy 17  
Blind River, ON

\*We thank all those that apply, however, only those selected for an interview will be contacted.\*