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Cook

Employer: Pier Seventeen

Posted: 4 weeks 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

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.

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