# **Job Board Posting**

Date Printed: 2024/05/03



## Cook

AEA8C3FB268BB

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

## http://NewCanadianWorker.ca/viewjob?jobname=AEA8C3FB268BB 1070250 Alberta Ltd O/a Piros Family Restaurant Sundre , Alberta From: 2022-11-20 To: 2023-05-19 Type: Full-time Category: Food Services As soon as possible \$17.00/Hr English

### Description

Preparing ingredients for the shift. - Preparing oven, and other equipment for shift. - Taking orders from wait staff or computerized system. - Cooking order according to food health and safety standards. - Ensuring each guest order has the correct food and sides. - Delivering food order in a timely manner. - Ensuring that food supplies are securely stored.
Sanitizing and cleaning work stations and utensils and monitoring Safety standards. - Reordering stock inventory and food supplies and informing it as the stocks run out. - Controlling the budget and keeping accurate records to produce them before the restaurant administration. - Develop new seasonal recipes and menus and keep up with the latest trends - guiding other cooks in preparing food or helping other team members when needed. - Maintaining a positive and professional approach with co-workers and customers. - Reporting to management any repairs or replacements are needed. - Working cooperatively and efficiently in a team environment. - Performing other duties and tasks when needed.

#### Experience

2 years to less than 3 years Education Requirements Secondary (high) school graduation certificate Essential Skills Cooking and Working with knifes Weight Handling Up to 25 lbs Work Environment Restaurant Additional Skills Some lifting of heavy boxes for stocking and restocking when receiving food deliveries How to Apply By email with Updated Resume pirosfamilyrestaurant@gmail.com or in person