# **Job Board Posting**

Date Printed: 2024/04/17



## Cook

Job ID AEA8C3FB268BB

Web Address http://NewCanadianWorker.ca/viewjob?jobname=AEA8C3FB268BB

Company 1070250 Alberta Ltd O/a Piros Family Restaurant

Sundre, Alberta

**Date Posted** From: 2022-11-20 To: 2023-05-19

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$17.00/Hr Languages English

# Description

Location

- 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