



## Casual Cook

We are looking for a relief cook who has the skills and abilities to work as a Second Cook, Prep Cook and on occasion, Lead Cook in our Assisted Living Seniors' Centre.

Under the direction of the Chef, the Second Cook implements menu plans by preparing and cooking all meals. In addition to this, the Lead Cook will, in the absence of the Chef, act as supervisor to the Second Cook and Prep Cook. The Lead Cook is directly responsible for the kitchen operations and prioritizes the day-to-day production requirements. The Prep Cook is responsible for all cold food preparation (sandwiches, salads, fruits and vegetables etc.), scales recipes and makes desserts. They assist in the daily food production schedule task list and plating meals. For all positions, applicants must have a proven ability to cook from scratch, follow set procedures and recipes, and possess the essential skills and techniques required to ensure all meals are prepared to the highest standards. They will demonstrate food-safe procedures and maintain clean and sanitary work areas, equipment and tools in a professional manner.

We are looking for a skilled, dependable, trustworthy individual with integrity who has a passion for cooking in this sector. Someone who would like to work with other talented professionals using high quality ingredients creating delicious meals for clients, guests and staff. This casual on-call position would suit someone who is already working maybe part-time or retired and would like to augment their work schedule. Daytime hours only, clean professional kitchen environment.

### **MINIMUM QUALIFICATIONS REQUIRED FOR POSITION:**

- Minimum two years' experience in quantity food preparation (eg. Institutional, commercial, military), one of which must be in a supervisory capacity. Or an Equivalent combination of education, training, & experience.
- Grade 12 education;
- Graduation from a recognized program in institutional or residential quantity cooking.
- Criminal Record Check clearance
- Current First Aid (updated every 3 years)
- Current Food Safe Certificate (updated every 5 years)
- An ability to lift up to 30lbs regularly and 50lbs occasionally

### **VALUED ASSETS:**

- Red Seal or other cooking school certification
- Hotel, Fine Dining and/or Banquet Experience

**Wage:** The wage is dependent on position worked - Second Cook \$22.64/hr, Prep Cook \$20.39/hr, and \$24.66/hr for Lead Cook which includes 10.2% in lieu of benefits

**Status:** Casual

**Position Start Date:** ASAP

This position requires Union Membership – BCGEU Local 301

**Please apply, IN WRITING, with resume and cover letter to Nik Milonas, Chef at [nmilonas@cridge.org](mailto:nmilonas@cridge.org)**