

Victoria Faire Centre Ltd.

Amherst, NS

Cook, Asian Food—Willing to Train!

Full time 37.5 per week

Wage: 11 per hour

Summary:

The Cook will accurately and efficiently prepare, portion, cook, and present a variety of hot and/or cold food items for various meals including Lunch, Dinner, and Special/Catered Events. The Cook will report to the owner/operator.

Essential Tasks and Responsibilities:

- Maintains a clean and sanitary work station
- Cooks and prepares authentic Asian cuisine according to production guidelines and recipes
- Knowledge of food product, identification, and acceptable level of food quality
- Ensures food is stored at the appropriate temperature for the appropriate length of time and follows all food safety standards
- Completes daily temperature logs
- Must know methods of food preparation, cooking times, and portion sizes to ensure food is prepared in prescribed manner
- Evaluates food quality and preparedness by tasting
- Cuts, trims, bones, and carves meats and poultry for cooking
- Responsible for using correct portions when cutting, preparing, and serving items
- Cleans and sanitizes work areas, equipment, and utensils

Required Qualifications:

- Good interpersonal skills and the ability to work in a team environment
- Excellent customer service
- The ability to safely operate all kitchen equipment
- The ability to read and follow recipes

Desired Qualifications:

- Gained experience preparing and creating Asian dishes
- High School Education or equivalent work experience
- Food Handlers Training

Work Environment: Requires frequent lifting/transporting hot food items, ability to work inside kitchen area, interact with heated equipment, steam, and other at-risk conditions. Involves repetitive motion.

Please send resume to Joyce at joyce_maclean@hotmail.com or drop off resume in person at 9 Laplanche Street, Amherst, NS

This position will be using the START Program. Must be unemployed to be eligible for this position.

Only those chosen for an interview will be contacted.

Thank You for applying!