

Cook

Reports To

Pub Supervisor / Hospitality Manager

Summary

If you love people, the beautiful west coast of Vancouver Island and the idea of working in a rewarding position with a progressive, culturally aware and supportive company then you should apply for this posting! The remote community of Bamfield is full of adventure, great people and opportunity for advancement in the tourism and hospitality industry.

Please contact us for information on training and housing options.

Competencies

- Client/Customer Focus
- Commitment to Health and Safety
- Communication
- Cultural Sensitivity
- Organization
- Professionalism
- Teamwork
- Time Management

Job Duties

- Adhere to and enforce all appropriate workplace regulations, compliances, and legislation regarding health and safety, food preparation standards, and company policies and procedures
- Maintain a professional appearance, demeanour, and attitude at all times
- Protect the health and safety of others by adopting safe work practices and reporting unsafe conditions immediately
- Maintain familiarity with the composition of all menu items
- Ensure all kitchen equipment and tools are being used safely and according to provided direction
- Ensure food is handled, stored, and cooked according to health and safety standards, and that proper cleanup occurs to meet health regulations

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- Assist with the preparation of menus and daily specials, and determine related food and labour costs
- Ensure that all food products and cooking supplies are requested in a timely fashion so that correct stock levels are maintained and stored under optimum conditions
- Monitor food preparation methods, portion sizes, and garnishing and presentation of food to ensure that food is prepared and presented in an acceptable manner
- Ensure food is stored in appropriate containers, labeled, and rotated to ensure high standards of freshness, minimize waste, and maximize quality
- Utilize proper food handling techniques at all times

Job Requirements

- Ability to recognize, influence, and follow food service trends in preparation and presentation
- Certification(s) and/or licence(s) appropriate to industry
- High level of integrity and work ethic
- High school diploma, GED, or equivalent
- Degree or diploma in the food services industry
- Strong working knowledge of food services industry principles, methods, practices, and techniques
- Ability to work individually as well as part of a team

Work Conditions

- Flexible hours including nights, weekends, and holidays
- Extended periods of standing, and other physically demanding conditions
- High levels of stress and pressure



Job Posting

Huu-ay-aht Group of Businesses is looking to fill the position of Cook, who, under the direction of the Pub Supervisor / Hospitality Manager, will primarily be responsible to adhere to and enforce all appropriate workplace regulations, compliances, and legislation regarding health and safety, food preparation standards, and company policies and procedures. This position will maintain a professional appearance, demeanour, and attitude at all times. This role will also protect the health and safety of others by adopting safe work practices and reporting unsafe conditions immediately. The Cook must possess the following:

- high school diploma, GED, or equivalent
- degree or diploma in the food services industry
- strong working knowledge of food services industry principles, methods, practices, and techniques

Huu-ay-aht Group of Businesses offers competitive compensation and career advancement opportunities.

Qualified applicants should contact tracy.w@huuayaht.com *no phone calls please*

HGB seeks to fully integrate the principles of Employment Equity and will ensure the full participation and advancement of members of historically disadvantaged groups (i.e., members of visible minorities, persons with disabilities, women, and aboriginal peoples). Huu-ay-aht Group of Businesses will achieve this by ensuring that its hiring process is fair and equitable for all persons.

Since this position is engaged primarily in serving the interests of Aboriginal people, HFN Group of Businesses shall give preference to Aboriginal people who possess the requisite skill sets and experience.