



# Prep Cook / Dishwasher

## **Reports To**

Market 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**

- Commitment to Health and Safety
- Cultural Sensitivity
- Professionalism
- Teamwork
- Time Management

## **Job Duties**

- Maintain a professional appearance, demeanour, and attitude at all times including wearing company uniform at all times.
- Adhere to and enforce all appropriate workplace regulations, compliances, and legislation regarding health and safety, food preparation standards, and company policies and procedures
- 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 food is handled, stored, and cooked according to health and safety standards, and that proper cleanup occurs to meet health regulations
- Clean agreed designated areas in accordance with laid-down procedures, morning or evening routines, and hygiene requirements

## **Job Requirements**

- High school diploma, GED, or equivalent
- Strong working knowledge of food services industry principles, methods, practices, and techniques
- Ability to prioritize and manage conflicting demands

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- 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



### **Job Posting**

Huu-ay-aht Group of Businesses is looking to fill the position of Prep Cook / Dishwasher, who, under the direction of the Market 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 protect the health and safety of others by adopting safe work practices and reporting unsafe conditions immediately. This role will also maintain familiarity with the composition of all menu items. The Prep Cook / Dishwasher must possess the following:

- high school diploma, GED, or equivalent
- strong working knowledge of food services industry principles, methods, practices, and techniques
- ability to prioritize and manage conflicting demands

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

Qualified applicants should contact [tracy.w@huyuayaht.com](mailto:tracy.w@huyuayaht.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.