

Summit Grill
Best Western Plus Valemount Inn and Suites

Job Description

Cook 1

The successful candidate will have the opportunity to be part of an experienced kitchen team and work with exceptional seasonal products.

Job Overview:

- prepare and cook food on a regular basis, for special guests and functions
- Ensuring high standards of food hygiene and follow the rules of health and safety
- Assist with preparing, cooking, and presenting dishes
- Helping to develop new dishes and menus
- Reports to: Executive Chef

Duties

- Preparing ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.)
- Cooking food in various utensils or grillers
- Setting up workstations with all needed ingredients and cooking equipment

An excellent cook must be able to follow instructions in cooking and delivering well-prepared meals - with a positive attitude. The goal is to help preserve and enhance our reputation so we can expand our clientele.

Responsibilities

- Set up workstations with all needed ingredients and cooking equipment
- Prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.)
- Cook food in various utensils or grillers
- Check food while cooking to stir or turn
- Ensure great presentation by dressing dishes before they are served
- Keep a sanitized and orderly environment in the kitchen
- Ensure all food and other items are stored properly
- Check quality of ingredients
- Monitor stock and place orders when there are shortages

Requirements

- Proven experience as cook
- Experience in using cutting tools, cookware and bakeware
- Knowledge of various cooking procedures and methods (grilling, baking, boiling etc.)
- Ability to follow all sanitation procedures
- Ability to work in a team
- Very good communication skills
- Excellent physical condition and stamina
- High school diploma or equivalent; Diploma from a culinary school will be an advantage