

JOB POSTING- Food & Beverage

POSTED: April 2, 2019

LOCATION: Fort Erie Race Track

CLASSIFICATION: Cook III (seasonal part-time 16-18 hrs)

WAGE RATE: \$16.50 Hourly

Essential Duties, but are not limited to:

- Reports to work on time and in proper uniform. Maintains good hygiene and grooming habits.
- Prepares a variety of hot and cold menu items to a high standard as specified by the Chef.
- Prepares items for grilling, frying, sautéing or other cooking methods by battering, breading, seasoning and marinating.
- Complies with standard recipes, portion sizes, cooking methods as specified by the Chef.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Follows proper plate presentation and garnish specifications for all menu items.
- Stocks and maintains sufficient levels of food products for stations to ensure a smooth meal service.
- Informs Chef of any products needed to maintain inventory.
- Handles, stores and rotates all food products properly. FIFO (first in, first out)
- Maintains a clean and sanitary work station including tables, shelves, grills, fryers, stoves, ovens and refrigeration equipment.
- Closes the kitchen properly ensuring all equipment is turned off, stations are clean and food is properly stored and refrigerated. Locks up products at the end of shift.
- Reports all equipment problems and maintenance issues to the Chef.
- Follows all health and safety standards and policies of the Company and in compliance with Public Health regulations.
- Performs any additional duties requested by management.

Qualifications:

- Proven line cook experience
- High school diploma or equivalent.
- Preferred Safe Food Handling and WHIMIS certification.
- Preferred Post Secondary Culinary Education or Certification.

Interested applicants should submit Resumes to jobs@forterieracetrack.ca