

THE WESTIN

RESORT & SPA
WHISTLER

POSITION DESCRIPTION

POSITION TITLE: Cook 2

REPORTS TO: Executive Chef

SUPERVISES: n/a

UPDATED: December 2016

OVERVIEW:

The Cook 2 is responsible to prepare consistent quality meals within a section of the kitchen. At times they will be responsible to work without supervision. Cleanliness of the food service area and equipment is top priority.

MAJOR DUTIES & RESPONSIBILITIES:

- Work within a section, sometimes without supervision
- Set up assigned station
- Prepare all food items as per standard recipes and presentation
- Keep station up to sanitation and safety standards
- Keep station well set up with mise en place
- Rotate all food products labeled and dated
- Ensure that all equipment is in working order and well maintained
- Product knowledge of all food products used on station
- Handle and store all food products properly
- Produce all banquet functions food
- Maintain a safe work environment and proper food and supply storage
- All other duties as assigned

SKILLS AND EXPERIENCE:

- At least 3 years of experience as a Cook within a fine dining environment or hotel setting
- Previous experience working in an operation that serves breakfast, lunch, and dinner preferred
- Must possess the ability to physically handle knives, pots
- Demonstrated ability to use and handle various kitchen machinery including slicers, grinders, mixers, and other kitchen related equipment
- Trained in safety and sanitation standards
- Strong communication skills, both verbal and written, and a passion for dealing with and emotionally connecting with others

GENERAL REQUIREMENTS:

- Food Safe Certification
- Culinary schooling preferred
- Must be in good physical condition
- Heavy lifting will be expected, at some times
- Ability to physically handle knives, pots as well as grasp, lift and carry same from shelves and otherwise transport up to 50 pounds to every area of the kitchen
- Ability to perform cutting skills on work surfaces, topped with cutting boards, 3 feet in height (banquet kitchen, prep kitchen, bake shop, etc.)
- Knowledge of proper use and handling of various kitchen machinery including slicers, grinders, and mixers.

Interested applicants can apply at:
hr@westinwhistler.com