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## **COOK 2**

Part Time Employment Opportunity

Reporting to the Kitchen Supervisor, the Cook Level II is responsible for preparing foods for the buffet, banquets and restaurant and ensuring food items do not run low. The incumbent will prepare quality food items, ensure freshness and customer satisfaction.

### **Duties:**

- Perform opening duties such as; receive daily prep list and review tasks to be completed, perform visual inspection of inventory to ensure all items are stocked for shift and set up the buffet station and other food service areas.
- Food preparation such as; prepare food items for the food services areas, restock buffet and café food items, maintain buffet station, serve customers, organize bills that come up for order, prepare food orders, ensure proper food temperatures, food is fresh and plate presentation is appealing and handle food complaints within scope of responsibility, etc.
- Perform closing duties such as; turn off heating wells, empty ice wells, clean burners, broilers, filters, hoods, counters, sweep and mop floors, gather dirty dishes, pans, utensils and put in the dishwasher, maintain cleanliness/sanitation of all back of house areas.
- Encourage a climate that supports diversity.
- Performs other duties as assigned.

### **Primary Qualifications:**

- Three (3) years' experience in restaurant, banquet, line cooking and food preparation.
- Capable of lifting weight up to fifty (50) pounds.
- The key accountabilities for this position include adapting to new changing conditions in a positive manner, communicating and working respectfully with co-workers, consistently delivering excellence in customer service, demonstrating appropriate job knowledge, following direction from leadership on assigned tasks, following established Safe Work policies and practices, following Manitoba Liquor & Lotteries' policies and procedures, meeting the established attendance expectations, meeting the productivity performance expectations and taking accountability for actions.
- Ability to work a variety of shifts based on the requirements of a twenty-four (24) hour per day, seven (7) day per week operation.

### **Secondary Requirements:**

- Bilingual (French/English) skills.
- Enrolment or certification in a culinary arts program and related apprenticeship program.
- Food Handlers certificate and WHMIS training; however, may be acquired on the job.

*\*\*\*Testing may form part of the screening/selection process. Employment Equity will be a factor in the recruitment process. Circumstances may arise where the bulletin may need to be withdrawn or the number of positions may need to be increased depending on the Collective Agreement.*

**Salary:** \$14.62 - \$15.27  
**Bargaining Unit:** MGEU  
**Location:** Club Regent Casino

Individuals should apply by completing our online application form at [www.mbll.ca/jobs](http://www.mbll.ca/jobs) or by submitting a resume and application to [careers@mbll.ca](mailto:careers@mbll.ca)

**All applications are due by September 17, 2022.**

*We thank all interested applicants, however, only those selected for interviews will be contacted.*