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## **COOK 1**

Part Time Employment Opportunity

Reporting to the Kitchen Supervisor, the Cook 1 is responsible for the food services area. This position provides leadership and guidance to Kitchen staff and is required to maintain full knowledge and understanding of all line production.

### **Duties:**

- Perform opening duties such as; review the food service specials, incoming bus tours and Casino events, plan and organize food preparation that is required in consultation with the Kitchen Supervisor, lead pre-shift meetings to discuss daily plans and issues, ensure buffet stations are set, prepare and send out daily buffet menu via email, etc.
- Food preparation duties such as; lead and oversee the preparation, prepare food items required for the restaurant, restock buffet items, prepare, cook and serve food for banquets, organize bills that come up for order and prepare orders in a timely manner, ensure proper food temperatures, handle food complaints and determine resolution to improve food quality, etc.
- Next day preparation duties such as; organize preparation for next shift, take inventory of food and supplies and log what is required to accommodate next day food preparation, etc.
- Food storage and kitchen cleanliness duties such as; ensure food is properly stored and rotated in the fridges; maintain cleanliness/sanitation of all Back of House areas; etc.
- Encourage a climate that supports diversity.
- Performs other duties as assigned.

### **Primary Qualifications:**

- Four (4) years previous restaurant/cooking experience.
- Red Seal Certificate is required; however, may be acquired on the job.
- 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 Qualifications:**

- Bilingual (French/English) skills.
- Food Handlers Certificate and WHMIS training required; 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:** \$15.47-\$16.13  
**RED SEAL \$16.47-\$17.13**  
**Bargaining Unit:** MGEU  
**Location:** Club Regent Casino

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

**All applications are due by July 23, 2022.**

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