
COOK 3

Casual Employment Opportunity

Reporting to the Kitchen Supervisor, the Cook Level III is responsible for preparing food items for the food service areas and ensures food items do not run low. The incumbent prepares high quality food items, ensuring freshness and customer satisfaction. This position may be assigned in the staff café as required.

Duties:

- Perform Opening Duties: receive daily prep list and review tasks to be completed; set up buffet station, perform visual inspection of inventory to ensure that all items are stocked for the shift, etc.
- Food Preparation: prepare food items required for food services areas, restock buffet and café food items, organize bills that come up for order, prepare food orders, ensure proper food temperatures, food is fresh and plate presentation is appealing, handle food complaints within scope of responsibility, escalate other complaints to the Cook I, Kitchen Supervisor/Manager, complete next day food preparation, etc.
- Perform Tear Down/Closing Duties: turn off heating wells, empty ice wells, clean burners, broilers, filters, hoods, counters, sweep and mop floors, clear buffet and properly store food items, maintain cleanliness/sanitation of all back of house and buffet areas, etc.
- Encourage a climate that supports diversity.
- Other duties as assigned.

Primary Qualifications:

- Minimum of one (1) year previous experience in a restaurant, line cooking, and food preparation.
- Experience to work in a fast paced environment.
- Must be capable of lifting weight up to fifty (50) pounds.
- 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.
- 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) language skills.
- Enrolment or Certification in a culinary arts program and related apprenticeship program.
- A Food Handlers certificate and WHMIS training; however, may be acquired on the job.

Salary: \$13.49 - \$14.15
Bargaining Unit: MGEU
Location: Club Regent Casino

Individuals should apply by completing our online application form at www.mbl.ca/jobs or by submitting a resume and application to:

Email: careers@mbl.ca
Mail: Human Resources
1555 Buffalo Place
Winnipeg, Manitoba R3C 2X1

All applications are due by **February 14, 2019**.

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