

**Job Title:                      Second Cook**

<b>Overview</b>	We are a top Northern Alberta events centre with a diverse portfolio of Food & Beverage operations, looking for a culinary professional to join our successful team, building excellent customer service and memorable dining experiences for our varying guests from across the Peace Region. As an equal opportunity employer, we invite all qualified candidates to apply for this position.
<b>Organization</b>	Reporting directly to the First Cook and CDP's, assisting the food and beverage team to provide outstanding customer service, interacting directly with the Parks' guests during banquets and events.
<b>Job Duties</b>	<ul style="list-style-type: none"><li>• Supervising an on line team of 2-3 cooks in the Evergreen restaurant or concession kitchens</li><li>• Leading secondary teams during large banquets and off-site catering</li><li>• Working rotating shifts throughout Evergreen Parks' culinary operations</li><li>• Following instructions for food production of banquets, business functions and concessions</li><li>• Production of prep and line items to high standards</li><li>• Assist in the orientation and continuing training of new and junior team members</li><li>• Cleaning as required in kitchen and dish area</li><li>• Completion of shift duty checklists</li></ul>
<b>Job Specifications</b>	<ul style="list-style-type: none"><li>• Prefer one year of culinary experience in a busy restaurant. Banquet experience desirable</li><li>• Working weekends and evenings, scheduled as changing business requires, flexible schedule</li><li>• Standing for extended periods, lifting 50+ lbs, hot environments, working outdoors, customer interaction</li><li>• Food Safe, WHMIS and First Aid certifications preferred</li></ul>
<b>Product &amp; Performance Standards</b>	<ul style="list-style-type: none"><li>• Ensure excellent customer service working within the F&amp;B team</li><li>• Controlling food waste and unnecessary labour costs.</li><li>• Follow safe work practices and health guidelines</li><li>• Maintaining an ergonomic work station and efficient, highly productive food preparation</li><li>• Contributing to high standard of cleanliness detailed in cleaning checklists and as required</li><li>• Time management and inter-personal skills in a dynamic high-pressure environment</li><li>• Following recipe and plating procedures in accordance with culinary manuals and Chefs' directions, producing excellent food, providing feedback when appropriate</li></ul>
<b>Other Duties</b>	Execution of related duties as required