

Cook Ame Holding

Main duties

- o Prepare and cook complete meals or individual dishes and foods
- o Prepare and cook special meals for patients as instructed by dietitian or chef
- o Schedule and supervise kitchen helpers
- o Oversee kitchen operations
- o Maintain inventory and records of food, supplies and equipment
- o May set up and oversee buffets
- o May clean kitchen and work area
- o May plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies
- o May hire and train kitchen staff.

Employment requirements

- o Completion of High School.
- o Completion of a three-year apprenticeship program for cooks or Completion of college or other program in cooking or Several years of commercial cooking experience are required.
- o Trade certification is available, but voluntary, in all provinces and territories.
- o Red Seal endorsement is also available to qualified cooks upon successful completion of the interprovincial Red Seal examination.

Hours: Full Time & Part Time

Wage: Manitoba \$13/hour – Ontario \$15.50

Language Level: Intermediate

Contact Email:

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