

Cook
Boston Pizza Steinbach, 182 MB-12, Steinbach, MB R5G 1T7

Job Description

Primary duties of preparing food as per Boston Pizza recipes and guidelines. They are responsible for cleaning and maintenance of work areas.

Main Duties

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

Employment requirements

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

Location: Steinbach

Wage: \$13-\$14 depending on experience

Contact Email:

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