



Holiday Inn Winnipeg Airport West

2520 Portage Avenue, Winnipeg, Manitoba, R3J 3T6

T: (204) 885-4478 F: (204) 832-7424

Line/Prep Cook

What is the job?

If you have passion for cooking this is a great opportunity for someone who wishes to work in a culinary driven environment. Our hotel kitchen is looking for experienced cook. If you can work in a clean, high paced, fun atmosphere then this is for you!



Your day to day

- Make each meal a feast for the eyes and treat for the taste buds. You'll turn our high standards into memorable meals for every guest
- Own your kitchen – keep on top of supplies and equipment
- Maintain food at proper temperatures and follow all standard kitchen procedures. Adhere to Provincial safety standards
- Prepare proper food quantities based on forecasted occupancy, including set-up, restocking of food prep areas
- Help create a safe space by following our safety procedures, cooking methods and wearing necessary protective equipment
- Be cleaner than clean – ensure work stations are clean and organized, including shelves, tables, grills fryers, broilers, cookers convection oven, sauté burners, refrigeration equipment, and flat top range are kept cleaned and sanitized
- Help with other kitchen operations as needed
- Wear your uniform with pride
- Taking pride in your workspace, keeping your standards high, and giving our menu the benefit of your expertise.

The statements in this job description are intended to represent the key duties and level of work being performed. They are not intended to be ALL responsibilities or qualifications of the job.



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What we need from you

- Experience - 1 year preferred or a combination of previous work related to culinary industry
- Food Safe, Safe Check, Food Handler Certificate or equivalent, preferred (or willing to obtain one)
- Self-motivated, organized, and possesses the ability to multi task in a fast-paced environment
- Have passion for service, positive energy and great food
- Passion for presentation and dedication to delivering flavour will complete each guest's experience
- Prepare foods in accordance with working menus and recipe cards
- Excellent communication and listening skills - you are willing to go above and beyond guest satisfaction
- Works well under pressure in a fast-paced environment
- Your able to be on your feet for extended period of time with occasional lift and carry items up to 50 lbs. This can involve bending and kneeling
- Able to work a flexible work schedule, including holidays, evenings and weekends
- A great team player. Communicates effectively with all other departments while adhering to hotel policies and procedures. Reporting any issues or concerns to the Restaurant Manager

Job type

Full-time and Part-time

Salary

\$12.00 - \$13.50 per hour, based on qualifications

Schedule

- 8 hour shift
- Day
- Evening
- Weekend
- Holidays



How to Apply

Please submit your resume to Kosta Athanasopoulos, Banquet Manager at banquet@airportwest.com

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