



Cook

Description

We are seeking a dedicated and passionate Cook to join our culinary team. The ideal candidate will have a strong background in food preparation and safety, with the ability to create delicious meals while maintaining high standards of cleanliness and organization in the kitchen. This role is essential in delivering exceptional dining experiences and supporting our food service operations.

Duties

Responsibilities

- Prepare and cook a variety of meals according to established recipes and standards.
- Ensure all food is prepared in compliance with food safety regulations and guidelines.
- Maintain cleanliness and organization of the kitchen, including proper storage of ingredients and equipment.
- Assist in meal preparation for special events or catering services as needed.
- Collaborate with kitchen staff to ensure timely service and quality control of dishes.
- Monitor inventory levels of food supplies and assist with ordering as necessary.

Closing Date

December 16, 2024

Categories

Services

Employer

Ben and Florentine

Location

Assiniboine South

Address

155 Scurfield Blvd Winnipeg,
R3Y1L6

Job Type

Full-time

Education Level

High School

Wage

\$15.80 - \$25.00

Email

- Help train new kitchen staff on food handling procedures and cooking techniques.

Qualification

- Strong knowledge of food handling practices and food safety regulations.
- Proven experience as a Cook or in a similar role within the food industry or restaurant setting.
- Ability to work efficiently in a fast-paced kitchen environment while maintaining attention to detail.
- Excellent organizational skills, with the ability to manage multiple tasks simultaneously.
- Strong communication skills to collaborate effectively with team members.
- Passion for cooking and creating high-quality meals that meet customer expectations

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Phone

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