



Cook

Description

Job details

- LocationLundar, MBR0C 1Y0
- Workplace informationOn site
- Salary16.25 hourly / 32 to 40 hours per Week
- Terms of employmentPermanent employmentFull time
- Day, Early Morning, Evening, Morning, Night, Shift, To be determined, Weekend
- Starts as soon as possible
- Benefits: Financial benefits
- vacancies2 vacancies
- SourceJob Bank #3155230

Overview

Languages

English

Education

- Secondary (high) school graduation certificate
- or equivalent experience

Experience

7 months to less than 1 year

On site

Work must be completed at the physical location. There is no option to work remotely.

Work setting

- Restaurant
- Rural area
- Willing to relocate

Closing Date

December 17, 2024

Categories

Rural Opportunities

Employer

Lundar Motor Hotel

Location

St. Vital

Address

101 Main St Lundar,
R0C1Y0

Job Type

Full-time

Education Level

High School

Wage

\$16.25 - \$16.25

Email

- Hotel, motel, resort
- Bar
-
-

Additional information

Security and safety

- Criminal record check

Transportation/travel information

- Own transportation
- Own vehicle

Work conditions and physical capabilities

- Attention to detail
- Fast-paced environment
- Repetitive tasks
- Standing for extended periods
- Work under pressure

Personal suitability

- Client focus
- Dependability
- Excellent oral communication
- Flexibility
- Initiative
- Judgement
- Organized
- Reliability
- Team player

Benefits

Financial benefits

- Gratuities
- Piece work

Who can apply to this job?

The employer accepts applications from:

- Canadian citizens and permanent or temporary residents of Canada.
- Other candidates with or without a valid Canadian work permit.

lunhotel@mts.net

Phone

(204) 770-2268

How to apply

By email

lunhotel@mts.net

Include this reference number in your application

LUNCOOK1

How-to-apply instructions

Here is what you must include in your application:

- Cover letter
- References attesting experience

This job posting includes screening questions. Please answer the following questions when applying:

- Are you available for shift or on-call work?
- Are you currently legally able to work in Canada?
- Do you have previous experience in this field of employment?

Advertised until

To be determined

Duties

Responsibilities

Tasks

- Co-ordinate special events
- Determine the size of food portions and costs
- Plan menus and estimate food requirements for their realization
- Prepare and cook complete meals or individual dishes and foods
- Inspect kitchens and food service areas
- Train staff in preparation, cooking and handling of food
- Order supplies and equipment
- Supervise kitchen staff and helpers
- Maintain inventory and records of food, supplies and equipment
- Clean kitchen and work areas
- Organize buffets and banquets
- Manage kitchen operations

Supervision

- Cook (general)

Credentials

Certificates, licences, memberships, and courses

- Safe Food Handling certificate

Qualification

Experience and specialization
Cuisine specialties

- Canadian
- East Indian