



Job Title: Prep Cook
Division: Resort Services
Department: Food and Beverage - Culinary
Responsible To: Culinary leadership team

Role Summary

The Prep Cook will report to the culinary leadership team. This role will be responsible for prepping designated ingredients in accordance to the restaurant recipes and specifications. They will also be responsible for the execution of their respected opening and closing duties. The prep cook must be efficient and able to work in a possible stressful environment.

Responsibilities

- Prepare pre-made menu items, such as sandwiches and salads
- Prepare and stock designated ingredients
- Clean and maintain workspace
- Ensure that food meets the expectations set out
- Communicate with the kitchen to ensure proper service
- Maintain a positive and professional attitude toward employees and customers
- Follow appropriate personal hygiene procedures to ensure food served to guests is safe for consumption including disinfecting hands prior to handling food
- Ensure uniform and personal appearance are clean, wrinkle free and professional
- Compliance with all safety regulations of assigned tasks, and ensure a clean and safe working environment with active participation in the health and safety program
- Adhere to all environmental policies and programs as required
- Other duties as assigned

Competencies

- Business acumen and positive mindset
- Communication/logistics management
- Organizational effectiveness
- Results oriented relationship builder
- Independent but collaborative when necessary

Characteristics

- High energy, passionate and resilient
- Game changer/high impact team player/unfazed by change or adversity
- Humble and good sense of humour
- Executive maturity, professionalism and presence
- Smart, courageous, leader

Requirements

- Experience as a prep cook in a busy kitchen



FRIDAY HARBOUR™
All Seasons Resort

- Understanding of basic cooking methods and procedures
- Culinary school diploma/enrollment an asset
- Knowledge of basic sanitation controls and purpose and use of cleaning supplies
- Food Handler Certified
- Must possess excellent customer service skills
- Detail-oriented and works with a high degree of accuracy
- Ability to multi-task in a fast-paced environment
- Must be extremely responsible with integrity and ability to maintain confidentiality and discretion
- Works well as part of a team

Working Conditions

- Must be able to work flexible hours including days, evenings, nights, weekends and holidays
- Required to move, lift, carry, pull and place objects weighing less than or equal to 30 pounds without assistance
- Stand, sit or walk for an extended period or for an entire shift
- Reach overhead and below the knees, including bending, twisting and pulling
- Move over sloping, uneven or slippery surfaces

Friday Harbour is an equal opportunity employer committed to hiring a diverse workforce. Friday Harbour is also committed to providing accommodations for people with disabilities. Upon request by the applicant, accommodation will be provided in all parts of the hiring process. Please contact the Human Resources department with any accommodation requests.