

# Cook

Oliver & Bonacini  
Blue Mountain Village

## Job details

Job type

Full-time

## Benefits

Dental care

Extended health care

## Full Job Description

Company Description

Ready for the next chapter of your career? Why not make one of Canada's leading restaurant groups a part of it! We value relentless innovation and kick-ass creativity! We provide advancement through training and development and our hands on managers empower people and awaken ability through responsibility and respect.

This chic Blue Mountain eatery in the upscale Westin Trillium House is custom-built for mountain dining and full-service catering anywhere in the Georgian Triangle. At dinner, savour a diverse choice of appetizers, seafood, steaks, chops, ribs, pasta, fire-roasted pizza and gourmand burgers, complemented by a well-chosen wine list with plenty of good value and great splurges. Offering an extensive breakfast, lunch and dinner selection, as well as some seriously indulgent culinary experiences.

### What's in it for you?

- Additional compensation through rent reimbursement (up to \$3000)
- Competitive wages/salary packages
- Gratuity sharing
- A comprehensive group (health & dental) benefits program
- Training and development opportunities

- Staff dining discount

## Job Description

Our Cooks show inspired quality in all of their work. Their passion for food and cooking is infectious and they have a desire to serve the best every time.

### PRIMARY DUTIES & RESPONSIBILITIES

- Perform delegated tasks from Sous Chef, Chef and/or General Manager.
- Day to day food preparation of the restaurant according to O&B standards.
- Follow recipes, portion controls and presentation specification as set by the restaurant.
- Maintain a prep list of station duties.
- Follow the FIFO method to maximize freshness.
- Assist in food inventory and control.
- Assist in properly receiving and storing delivered items.
- Clean food prep areas, equipment, utensils and strictly adhere to sanitation, food safety, and hygiene guidelines.
- Strictly adhere to WHMIS and MSDS guidelines.
- Other duties or responsibilities as assigned or required.

### Qualifications

- 1-2 years cooking experience in a fast-paced restaurant.
- Culinary diploma/degree is an asset.
- Basic understanding of professional cooking and knife handling skills.
- Ability to take direction and work calmly and effectively under pressure.
- Able to spend 100% of the time standing.

### Additional Information

**The role is a hourly wage, plus gratuities and extended health benefits after 3 months!**

\*\* We thank all applicants for their interest in Oliver & Bonacini Hospitality; however, only suitable candidates will be contacted to continue the application process. \*\*