

THE WESTIN

RESORT & SPA
WHISTLER

POSITION DESCRIPTION

POSITION TITLE: Cook 1

REPORTS TO: Executive Chef

SUPERVISES: n/a

UPDATED: December 2015

OVERVIEW:

The Cook 1 is responsible to prepare consistent quality meals within a section of the kitchen. They will oversee a section in the kitchen and take on a supervisory role in the absence of the Chef de Partie. Cleanliness of the food service area and equipment is top priority.

MAJOR DUTIES & RESPONSIBILITIES:

- Oversee a section in the kitchen
- Take on supervisory role in the absence of the Chef de Partie
- Prepare all food items as per standard recipes and presentation
- Keep station up to sanitation and safety standards
- Keep station well set up with mise en place
- Rotate all food products labeled and dated
- Ensure that all equipment is in working order and well maintained
- Product knowledge of all food products used on station
- Handle and store all food products properly
- Produce all banquet functions food
- Maintain a safe work environment
- All other duties as assigned

SKILLS AND EXPERIENCE:

- At least 4 years of experience as a Cook within a fine dining environment with at least 1 year within a hotel environment
- Experienced in all sections of the line and has the ability to oversee the line
- Previous experience working in an operation that serves breakfast, lunch, and dinner preferred
- Must possess the ability to physically handle knives, pots
- Demonstrated ability to use and handle various kitchen machinery including slicers, grinders, mixers, and other kitchen related equipment
- Trained in safety and sanitation standards
- Strong communication skills, both verbal and written, and a passion for dealing with and emotionally connecting with others

GENERAL REQUIREMENTS:

- Food Safe Certification
- Culinary schooling preferred
- Must be in good physical condition
- Heavy lifting will be expected, at some times
- Ability to physically handle knives, pots, as well as grasp, lift and carry same from shelves and otherwise transport up to 50 pounds to every area of the kitchen
- Ability to perform cutting skills on work surfaces, topped with cutting boards, 3 feet in height (banquet kitchen, prep kitchen, bake shop, etc.)
- Knowledge of proper use and handling of various kitchen machinery including slicers, grinders, and mixers.

Interested applicants can apply at:
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