



# GARDEN RIVER FIRST NATION



## Employment Opportunity

**Position:** PREP/LINE COOK (2 POSITIONS)  
**Contract:** SEASONAL – PART-TIME  
**Department:** GARDEN RIVER GOLF RESORTS SILVER CREEK  
**Reports to:** CLUBHOUSE MANAGER

**\*Garden River Members encouraged to apply\***

### Overview

The Prep/Line Cook is responsible for preparing, seasoning, and cooking soups, meats, vegetables, desserts, or other foods in the Kitchen and Restaurant. The Prep/Line Cook may assist in ordering supplies, keeping records and accounts, pricing items on menu, or planning menu

### Duties/Responsibilities

- Assisting with daily kitchen start up and shut down preparation
- Inspect food preparation and serving areas to ensure safe, sanitary food handling practices
- Preparation of the line on a daily basis
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils
- Stocking kitchen supplies daily
- Weigh, measure, and mix ingredients according to recipes and/or personal judgement
- Portion and weigh all food as needed
- Regulate temperatures in ovens, broilers, grills, and roasters
- Bake, roast, broil, and steam meats, fish, vegetables, and other foods as per Qualified Cooks direction
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption
- May be required to prepare and cook for lunch menus, dinner menus, and buffets and special occasions
- Assist in the preparation and cooking for large banquets and tournaments
- Cleaning all kitchen appliances, equipment, walls and other surfaces on a daily, monthly or annual basis as per the kitchen policies and procedures
- Attend meeting as required
- Follow all policies and procedures that have been put into place for the Kitchen and Restaurant department
- Complete daily sanitation, housekeeping duties and abide by all safety standard requirements of Health & Safety rules and regulations
- Insures that all refuse is disposed of promptly, using appropriate containers
- Inspects food storage, preparation and related areas to insure these areas are maintained and in approved sanitary conditions
- Maintain an hourly log book of food holding temperatures
- Follows correct procedures for food receiving and storage, food handling, preparation and distribution, kitchen sanitation and safety, kitchen equipment operation and cleaning
- Performs other related duties as assigned

### Qualifications

- Post secondary diploma in culinary arts, or currently enrolled preferred
- Related work experience will be considered as asset
- Must have Safe Food Handling Certificate
- Ability to work under pressure
- Ability to work independently and as part of a team
- Ability to lift/unload/move food supplies and must be able to lift up to 50 – 100 lbs
- Accept construction feedback from coworkers and customers regarding food preparation, presentation and food tastes
- Must be willing to work flexible hours and/or shift work
- Must be willing to provide a CPIC as condition of employment and be free of criminal record

Interested applicants can email or drop off their resume and cover letter by **April 5, 2019**. Please ensure **SILVER CREEK GOLF COURSE** is noted as reference to in the email or envelope.

We would like to thank all applicants that applied but only those selected for an interview will be contacted.

Thankyou for your interest in Garden River First Nation.

Human Resources  
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Paul Calic, Human Resources Manager

Date Posted: 22 Mar 2019