



GREAT BLUE HERON CHARITY CASINO

JOB POSTING

POSITION: THIRD COOK

DEPARTMENT: FOOD & BEVERAGE

NUMBER OF POSITIONS: 1 PART TIME

REPORTS TO: KITCHEN SUPERVISOR

RESPONSIBILITIES:

- Promote the values of the Great Blue Heron Cultural Compass by example at all times and guide staff in adopting these values as a way of operating daily at the Great Blue Heron
- Set up and tear down buffets as instructed
- Prepare salads, dressings, vegetables, fruit and dessert
- Assist 1st and 2nd Cooks in their duties
- Assist in prep of all catering events
- Carve meats, run the omelette and live stations on buffet for guests in a friendly and professional manner
- Control waste and spoilage and restock any low items during shift
- Ensure all prep, re-stocking and cleaning is completed prior to the end of shift
- Assist with duties in the cafeteria and/or dish area as required
- Perform all other duties as required

QUALIFICATIONS:

- Minimum of 1-2 years of kitchen experience
- Show initiative and desire in learning and understanding other roles and responsibilities in the kitchen
- Must be self motivated
- Basic knife skills
- Ability to perform tasks and duties effectively and safely within prescribed time limits
- Ability to follow directions in a friendly and professional manner
- Must be able to deal with staff and guests in a professional manner
- Excellent communications skills
- Ability to work independently or as a team in a fast paced environment
- WHMIS Certified

WAGE RANGE: \$12.26/hr + \$.75/hr in lieu of full time benefits

SHIFT AVAILABILITY: Must be available to work any shift during any day of the week

CLOSING DATE: Friday, July 30, 2010

Please submit your resume to recruiting@gbhcasino.com or fax it to 905-985-8944

An AGCO gaming license approval will be required upon offer of employment