



SAMPLE JOB DESCRIPTION – COOK

Company: The Bar

Position: Cook

Reports To: Executive Chef

Reporting to the Executive Chef, the cook is responsible for preparing & assisting with the preparation of all food items including soups, salads, desserts, entrees, vegetables and sauces. The cook may assist with ordering product and supplies, record keeping and menu planning for events

Duties & Responsibilities

- ✚ Ensure that all food items prepared in a timely manner
- ✚ Prepare and follow a daily prep sheet to indicate levels of stock on hand and amounts required.
- ✚ Follow company standards to ensure that product is of the highest quality in taste and appearance to satisfy guests and maximize food revenues.
- ✚ Clean and organize the kitchen at all times. Follow all required checklists and cleaning schedules during and after shifts.
- ✚ Participate in and foster positive team relations with Servers, Bartenders, other department teams and management. Maintain a positive attitude
- ✚ Follow sanitary practices for food handling, general cleanliness, and maintenance of kitchen and storage areas.
- ✚ Perform other related duties, tasks and responsibilities as required from time to time.

Skills & Qualifications

- ✚ Minimum of 2 years previous cooking experience within a commercial kitchen.
- ✚ Passion for food and producing creative dishes
- ✚ Open & Flexible scheduling availability, including evenings and weekends
- ✚ Ability to perform the physical requirements of the position, which includes standing for long periods of time.
- ✚ Level 1 cook certification required
- ✚ FOODSAFE Level 1 certification required
- ✚ Ability to work well in a high-volume, fast-paced environment.
- ✚ Strong communication and interpersonal skills. • High school diploma or equivalent
- ✚ First Aid Training is an asset

Additional Notes:

- ✚ Scheduling flexibility is required to meet operational needs.
- ✚ Hours may be extended or irregular to include nights, weekends and holidays.
- ✚ Overtime may be required