



SLEMON PARK
SLEMON PARK CORPORATION
POSITION DESCRIPTION

POSITION TITLE: Line Cook
REPORTING TO: Kitchen Manager – Executive Chef

POSITION SUMMARY:

This position is responsible for food preparation in restaurant, cafeteria, and catering functions, to meet the highest levels of quality and cost-effectiveness.

As Line Cook, the successful candidate will prepare and cook meals, individual dishes, and foods. Line Cook must maintain a clean kitchen and work area and must be able to organize and manage buffets and banquets. This is a fast-paced environment that is physically demanding.

POSITION SPECIFICATIONS:

The Line Cook must be able to stand for extended periods of time, complete repetitive tasks, work under pressure, and pay great attention to detail. The Line Cook must have basic written and verbal communication skills, be able to follow directions with speed and accuracy, and have the ability to work as part of a team.

Location: Slemmon Park Hotel & Conference Centre/Anson's Restaurant

Wage: \$16.70-\$17.70 per hour

40 hours per week, permanent

Shift work, requiring days, evenings, weekends

Language: English