

# Mountain Park LODGES

AMETHYST LOBSTICK MARMOT  
POCAHONTAS CABINS CHATEAU JASPER

POSITION: LINE COOK	CLASSIFICATION: RESTAURANT SERVICE
PAYROLL: HOURLY	SUPERVISION: EXECUTIVE CHEF
HOURS OF WORK: DEPENDANT ON BUISNESS	REVISED: 11/282008

## **QUALIFICATIONS:**

- Completed grade 12 preferred.
- Journeyman Certificate preferred.
- Three (2) - five (5) years experience.
- Desire and ability to increase knowledge in the culinary field.
- Ability to accept direction.
- Ability to train and provide direction.
- Ability to work with minimal supervision.
- Must be neat and clean in appearance and work habits.
- Must be capable of handling pressure at peak service times.
- Must have a record of excellent punctuality and reliability.
- Ability to work within a team concept.

## **RESPONSIBILITIES:**

- Prepare for all food production.
- Prep all meat items for service.
- Perform menu execution on the line during service.
- Maintain proper food rotation of all line items.
- Monitor food par levels and replenish as required.
- Inform Supervisor of any food requirements.
- Maintain standard recipes and plate presentations.
- Assist with dishwashing and other kitchen chores as required.
- Ensure all kitchen equipment including broiler, grill and vents are maintained to a high standard of cleanliness.
- Perform other related duties as directed by Supervisor
- Assist with other related company duties outside of department. Primarily in housekeeping.

## **GENERAL:**

- A high standard of food preparation and presentation is vital to a successful restaurant operation. The role of Line Cook/Broiler Cook is, of course, vital to this very basic concept.