

First Cook - Culinary

Role Summary

Reporting to the culinary leadership team, this position is responsible for tasks that focus on the day to day activities in the kitchen. Performing as a lead cook on the line this role assists Junior Sous Chefs in all areas of the kitchen including food production, waste control, standards and kitchen sanitation.

Accountabilities

- Prepare and cook meals while ensuring food quality, presentation and consistency is maintained at all times in accordance with kitchen operating standards
- Uphold quality control of food preparation and presentation
- Help create a positive work environment through teamwork and cooperation with all associates
- Skilled to work any station on the line and/or event operations
- Lead and delegate tasks to cooks and stewards
- Demonstrates full working knowledge of all menus, with proper cooking techniques and in a safe professional manner
- Generate creative and cost-effective specials daily
- Oversee the daily line operations, production and preparation of culinary items, minimizing waste and over production
- Ensures line is operational at opening time/service time, with production at the required level in accordance to specifications
- Performs multitask activities in food preparation including setting up of mis en place for daily menu requirement as well as ensures that all food on plates is correctly portioned and served uniformly
- Opens and closes kitchen shifts and ensures completion of assigned duties
- Works with outlet and event operations departments to coordinate service and timing of events and meals
- Takes an active role in the production of new menus and promotions
- Operates all department equipment as necessary and reports malfunctions
- Orders appropriate supplies for the area of operation with supervisor
- Supervises line associates to ensure that guest service, operational needs and financial objectives are met
- Actively supports cleaning schedules; ensures associates follow cleaning schedules and keep their work areas clean and sanitary
- Communicates areas in need of attention to culinary leadership
- Compliance with all safety regulations of assigned tasks, and ensure a clean and safe working environment with active participation in the health and safety program

- Adhere to all environmental policies and programs as required
- Other duties as assigned

Requirements

- Culinary Education Trade papers
- Minimum of 2 years cooking experience in a similar high volume environment is required
- 5 years culinary experience preferred or completion of a culinary apprenticeship program, with full knowledge of the kitchen operation
- Demonstrated supervisory, coaching and training abilities with minimum 2 years' experience
- Self-Starter, creative, enthusiastic and high level of energy
- Passionate about culinary
- High School Diploma or equivalent required
- Certifications as required to comply with local Health codes

Working Conditions

- Must be able to work in hot, humid, cold environments
- Must be able to work flexible hours including evenings, weekends and holidays
- Required to move, lift, carry, pull and place objects weighing less than or equal to 50 pounds without assistance
- Stand, sit or walk for an extended period of time or for an entire shift
- Reach overhead and below the knees, including bending, twisting and pulling
- Move over slippery surfaces

JW Marriott The Rosseau Muskoka Resort & Spa is an equal opportunity employer committed to hiring a diverse workforce. Upon request by the applicant, accommodation options will be available in the local area.