

THE JEWEL OF  THE ROCKIES

MORAINÉ LAKE

L O D G E

Line Cook

Department: Kitchen

Reports to: Executive Chef and Chef de Cuisine

General Description:

The **Line Cook** is part of the **Moraine Lake Lodge** culinary team responsible for food and guest service in the dining room and for Team Member meals. Main duties include; preparing, cooking and presenting meals, communicating needs and concerns to Executive Chef and maintaining a positive team oriented work environment.

Essential Duties and Responsibilities:

Kitchen Operations

- Prepare meals for the dining room and Team Members,
- Prepare menu items as per recipes and create daily features,
- Abide by all policy & procedures as outlined in the Kitchen manual,
- Set up station for service, bring all food items and containers to the line,
- Maintain a uniform pace with culinary team to ensure all food items are ready at the same time,
- Follows presentation specifications as set by the Executive Chef,
- Ensure the quality of food is outstanding every time and items are produced quickly and efficiently with pride and attention to detail,
- Control waste and spoilage,
- Perform all opening and closing assignments as instructed,
- Assists with the cleaning, sanitation, and organization of kitchen, walk-in cooler, and all storage areas,
- Participate in daily shipping, receiving, distribution, inventory and control over kitchen supplies, and
- Stewarding duties as required. Stock clean dishes, cutlery and glasses in designated areas,
- Ensure only the highest quality products are served,
- Performs additional responsibilities, as requested by the Executive Chef or Sous Chef.

Food Safety & Cleanliness

- Ensure proper FOODSAFE procedures are followed,
- Follow HACCP requirements,
- Develops understanding and knowledge of proper use and maintenance of all equipment in kitchen,
- Maintain a clean work area,
- Follow all procedures outlined in the Health & Safety Manual and Emergency manual,
- Follow work safety and WHMIS guidelines. Actively promote a safe work environment.
- Stock clean dishes, cutlery and glasses in designated areas.

Team Work & Other Duties

- Comply with Moraine Lake Lodge standards for inventory and waste management,
- Execute any reasonable business directive from the management team,
- Liaise with the Serving Team in a positive manner,
- Participate in stewarding duties as required,
- Maintain strong communication & relationships with all Moraine Lake Lodge departments,
- Participate and offer information in daily kitchen team meeting and communication logs,

- Maintain a positive working environment.
- Be knowledgeable and promote Moraine Lake Lodge, Cathedral Mountain Lodge, Banff National Park & surrounding areas.

Safety Responsibilities

- Take reasonable care to protect your own, co-workers and guests' health and safety,
- Know and follow all Capilano's health and safety policies and procedures,
- Ask for further training before taking on any task that you are unsure of or have not been trained on,
- Cooperate with the JOHS Committee and any person carrying out Occupational Health and Safety duties,
- Use protective clothing, devices and equipment provided and find out what protective equipment is required for each task,
- Ensure your ability to work without risk to your health and safety or any other person's safety is not impaired by alcohol, drugs or other causes,
- Be alert to hazards and immediately report hazards, defective equipment or concerns to your supervisor.

Core Competencies:

Communication skills: Must communicate with guests, team members and management in a courteous and professional manner.

Results: Accept accountability for and be committed to achieving the best results.

Team work: Commit to valuing the contributions of all team members and recognize that the best results are achieved through team efforts. We are a diverse team working together to achieve a common goal.

Work Efficiency: Must be able to work with a minimal amount of supervision, manage time efficiently and handle multiple tasks.

Working with others: Works well with others in a team setting to complete tasks in a fast-paced environment.

Qualifications:

- Must be 100% guest service oriented, have excellent people skills with a positive & upbeat personality,
- Minimum 1 year of culinary experience,
- Food Safe certificate and knowledge of health concerns,
- Understanding and knowledge of safety, sanitation and food handling procedures,
- CPR and First Aid Certificate an asset,

Working Conditions:

- Able to work a variety of shifts including evenings, weekends and holidays, to meet the needs of the business,
- While performing the duties of this position, Team Members are required to be on their feet for extended periods of time,
- Ability to work with outside with varying weather conditions (ex. Extreme Heat, Extreme Cold, Rain, Snow),
- Occasionally required to lift and carry up to 50lbs,
- Occasionally required to lift and climb a step ladder or step stool.