

JOB POSTING- Food & Beverage

POSTED: April 18, 2023

LOCATION: Fort Erie Racetrack

CLASSIFICATION: Cook III (seasonal part-time)

WAGE RATE: Hourly - \$18.96

Essential Duties, but are not limited to:

- Reports to work on time and in proper uniform. Maintains good hygiene and grooming habits.
- Prepares a variety of hot and cold menu items to a high standard as specified by the Chef.
- Prepares items for grilling, frying, sautéing or other cooking methods by battering, breading, seasoning and marinating.
- Complies with standard recipes, portion sizes, cooking methods as specified by the Chef.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Follows proper plate presentation and garnish specifications for all menu items.
- Stocks and maintains sufficient levels of food products for stations to ensure a smooth meal service.
- Informs Chef of any products needed to maintain inventory.
- Handles, stores and rotates all food products properly. FIFO (first in, first out)
- Maintains a clean and sanitary work station including tables, shelves, grills, fryers, stoves, ovens and refrigeration equipment.
- Closes the kitchen properly ensuring all equipment is turned off, stations are clean and food is properly stored and refrigerated. Locks up products at the end of shift.
- Reports all equipment problems and maintenance issues to the Chef.
- Follows all health and safety standards and policies of the Company and in compliance with Public Health regulations.
- Performs any additional duties requested by management.

Qualifications:

- Proven line cook experience
- High school diploma or equivalent.
- Preferred Safe Food Handling and WHIMIS certification.
- Preferred Post Secondary Culinary Education or Certification.

Interested applicants should sign posting and contact Walter Berg at 905-871-3200 ext. 3233

CC: Human Resources File

***Fort Erie Race Track is committed to providing equal treatment and opportunity to all individuals.
Accommodations are available on request for candidates taking part in all aspects of the selection process.
Please contact Human Resources to make appropriate arrangements***