



## Student Association of George Brown College (External Posting)

**Position Title:** Head Cook  
**Position Type:** Part-time Permanent  
**Compensation:** Starting wage \$17.50/hr  
(union grid) prorated to 30 hours per week

**Reports To:**  
Hospitality Coordinator (Direct Report)  
Operations Manager (Management Report)  
**Start Date:** February 20, 2018 (flexible)  
**Unionized:** OPSEU Local 557

### Position Description:

This is a unionized position within the organization. As a valuable Lead member of the Kings Lounge Kitchen Team, the employee will provide exceptional customer service in a fast-paced, student centered environment. You will work under the direction of the Hospitality Coordinator and the Operations Manager to lead in the preparation of various food products and to assist with the creation and the promotion of our catering menu. Overseeing the training and day to day supervision of our student cooking staff and encouraging team growth. You will also be in charge of daily inventory, product margins, and food ordering.

### Specific Duties:

- Supervise kitchen staff.
- Gather, wash, cut, season, cook, and store quality ingredients in an efficient and effective manner.
- Prepare/plate finished product for presentation.
- Maintain a clean, organized and safe work area in accordance with food safety and health and safety standards.
- Ensure proper storage of all food ingredients in their respective areas, using proper rotation.
- Handle/clean kitchen equipment carefully and safely to prevent damage or injury; return equipment to its designated area.
- Contribute positively to a team focused environment and maintain a proactive and positive relationship with FOH to ensure guest satisfaction is optimal.
- Work in compliance with the provisions of the Occupational Health & Safety Act.
- Adhere to all of the Student Association service standards and policies.
- Perform other kitchen duties as required.

### Requirements

- Previous experience in food preparation.
- Previous experience in kitchen management and staff supervision.
- Food handler Certification.
- Minimum 2 year experience in high volume bar/pub and/or restaurant environment.
- Must have experience in costing food and creating menu items, daily specials, etc.
- Must be punctual, dependable and flexible to work mornings, afternoons and evenings as required.
- Ability to work well under pressure in a fast paced environment.
- Excellent interpersonal and communication skills.
- A winning attitude.

**HOW TO APPLY:**

Interested and qualified applicants can submit their cover letter and resume to [humanresources@sagbc.ca](mailto:humanresources@sagbc.ca) subject line: <your name: Head Cook Application by February 18, 2018 at 11:59PM

***Mission Statement:***

*We are the students of George Brown College committed to supporting each other in the struggle for student rights, the pursuit of quality education and the provision of services in a safe, accessible and equitable environment.*

***Commitment to Equity:***

*The Student Association is an equal opportunity employer and welcomes candidates from among those groups of individuals that are traditionally underrepresented to apply.*