



**GREAT BLUE HERON**  
CASINO & HOTEL



**ONE**  
TORONTO  
GAMING

**Position: PT First Cook**  
**Department: Food and Beverage**  
**Shifts: Any day, any shift**

**Great Blue Heron Casino & Hotel is looking for a part-time First Cook to join our team!**

Reporting to the Kitchen Manager or Sous Chef, the First Cook is responsible for providing exceptional food quality for employees and guests. This role requires the incumbent to demonstrate strong knowledge of food safety and ensuring that all cleaning and sanitation requirements are followed at all times.

**The key accountabilities for this position include:**

- Excellent internal and external customer service skills are required to be displayed at all times
- Prepare food for the buffet, a la carte menu, cafeteria and catering events according to specifications and guest requests
- Prepare a la carte menu orders as per specifications and ensure proper presentation and garnishment of dishes in an efficient manner
- Collaborate with Third Cook to ensure all food items are prepared under the supervision of the Sous Chef and Kitchen Manager
- Bake, roast, steam broil and cook food as required
- Control food waste and spoilage
- Restock low food items and inventory during shift
- Ensure cleanliness and sanitation of the kitchen area at all times
- Inspect work area daily and report any hazards and/or defective equipment to the Sous Chef/Manager immediately
- Comply with all health and safety requirements including the use of personal protective equipment (PPE) as required
- Report all injuries, accidents and unusual conditions to the Kitchen Manager/Sous Chef immediately
- Perform other duties as required by the Kitchen Manager/Sous Chef

**Successful applicants will demonstrate the following qualifications:**

- Must have formal culinary training with 4-5 years of progressive culinary experience in a large kitchen
- Extensive knowledge of kitchen equipment, food safety and sanitation practices
- Must be WHMIS certified
- Show initiative and understanding of other roles and responsibilities in the kitchen
- Exceptional knife handling skills
- Ability to follow and provide instructions in a friendly and professional manner
- Be thoroughly familiar with the causes of food poisoning and method of prevention
- Ability to analyze current inventory and develop daily prep lists in order to control food waste and spoilage
- Ability to prioritize and possess excellent time management and organizational skills
- Maintain a positive working relationship with fellow employees and management as part of a team
- Ability to work independently and under pressure in a fast paced environment
- Ability to perform tasks and duties effectively and safely within prescribed time limits

**Please note that to be considered for the position, all applicants must complete and pass a black box test.**

**Application Process:**

Submit your resume to [hdavies@gbhcasino.com](mailto:hdavies@gbhcasino.com). We will only be accepting applications electronically – hardcopy applications will not be accepted. Please indicate the position title and job posting number on the subject line. Please advise HR if you require assistance/accommodation during the interview process.