



GREAT BLUE HERON
CASINO & HOTEL



ONE
TORONTO
GAMING

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

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

Reporting to the Sous Chef/Executive Chef, the Third Cook is responsible for providing exceptional food quality for employees and guests. This role required the incumbent to demonstrate strong knowledge of food safety and ensuring that all cleaning and sanitation requirements are adhered to 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, setup and tear down buffet as instructed
- Prepare salads, sandwiches, dressings, vegetables, fruits and other food items in accordance with specific recipes
- Reheat soups, crock pots and gravy as required
- Provide assistance to First Cook and Kitchen Supervisor in daily food preparation duties
- Assist in preparing for catering events and a la carte menu items
- Responsible for the meat, omelet and live stations at the buffet for guests in a friendly and professional manner
- Control food waste and spoilage
- Responsible for restocking items as required
- 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 Sous Chef/Executive Chef immediately
- Perform other duties as required by the Sous Chef/Executive Chef

Successful applicants will demonstrate the following qualifications:

- Minimum 1-2 years of kitchen experience
- Must be WHMIS certified
- Show initiative and understanding of other roles and responsibilities in the kitchen
- Good knife handling skills
- Ability to follow 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
- The ability to successfully pass a criminal record check

Application Process:

Submit your resume to 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.