



Cook – Little Warriors Be Brave Ranch

\$21.00/hr

Job Description

Reports To: Executive Director

Overview: The Cook will be responsible to purchase, prepare, present, store appropriately, and distribute all food products and kitchen essentials for the Be Brave Ranch which includes the Lodge, Cabins and Conference Centre. Cook required to be on site 5 days a week Monday - Friday. Food preparation required includes 2 snacks and 3 meals for 7 days a week.

The Cook will:

- Provide consistent and high calibre food preparation following the Be Brave Ranch food service and hospitality standards.
- Ensure all kitchens at the Be Brave Ranch are stocked as required under the direction of the Management Team which includes the conference room and Lodge kitchens and weekend supplies in the cabins.
- Ensure refrigerators, freezers and storerooms in the Lodge are organized and maintained according to Alberta Health regulations.
- Ensure food is stored in appropriate containers, labelled, and rotated to ensure high standards of freshness, minimizing waste and maximizing quality.
- Ensure the best quality of food is available while staying within the predetermined budget and menu specifications.
- Provide food preparation for special events when requested.
- Strive to uphold a safe working environment while being Health and Safety conscious.
- Ensure that the kitchen prep area is maintained at the highest level of cleanliness at all times, especially during food production. This includes all foods spills are cleaned up immediately, all equipment is cleaned on a daily basis and no build-up of grease is allowed.
- Remove kitchen garbage and trash and sweep and wash kitchen floor.
- Must be willing to work independently without the assistance of a sous chef.
- Ensure that food deliveries have been delivered and stored according to the standards.

- Follow all food service standards and specifications.
- Provide effective communication with all departments when required.
- Practice proper grooming, personal hygiene, and uniform standards.
- Carry out other related duties which may be assigned from time to time.
- Strive to advance your knowledge, skills and abilities.

Minimum Qualifications:

- 3+ years' experience in a similar role and setting.
- Food Safe Handling Certificate, First Aid Certification and WHMIS is required.
- Ability to lift 40 lbs.
- A true passion to create quality menu items
- Strong communication skills and interpersonal skills
- Must have own vehicle
- Must have clear Criminal Record with Vulnerable Sector Check and Child Welfare and Intervention Check

This posting will remain open until a suitable candidate is found.

We thank all applicants in advance for their interest however only those under consideration will be contacted.

For more information on Little Warriors, visit our website at www.littlewarriors.ca