



Job Description

Second Cook

Reports to: Chef de Partie

Job Summary

Reporting to the Chef de Partie, the second cook is accountable for meal preparation and serving, and cleanliness of food services area. This position entails a high level of interaction with seniors and requires physical endurance.

Job Duties

- Prepare and cook the necessary food items as directed by the Chef de Partie in accordance with timelines for meal periods
- Ensure meals are in steam table and cold table on time as per meal schedule
- Adhere to recipes and specifications in order to maintain consistency and ensure all standards are met
- Maintain familiarity with the composition of all menu items and follow prepared menus such as special diets
- Keep work station clean and organized including fridges/freezers, countertops and stovetops
- Ensure that kitchen opening and closing procedures are carried out in accordance with standards laid out by CDP
- Keep overproduction and food waste to a minimum in order to reduce food cost expense
- Will operate all kitchen equipment and conduct themselves with safety in mind at all times
- Ensure that all food products are handled, stored, prepared and served safely in accordance with Food Safety guidelines
- Report any and all deficiencies in kitchen equipment functionality and quality of food products to Chef de Partie
- Ensure a clean and safe working environment, and actively participate in health and safety initiatives

- Be continually aware of, and maintain, the highest standards of professionalism by following the company dress code and wearing the company uniform
- All other duties as assigned

Job Requirements

- A minimum of two years' experience with volume food preparation
- Experience working in a fast-paced environment
- Able to maintain patient and tactful composure when dealing with residents, family members, visitors and fellow employees
- Ability to prioritize and manage conflicting demands
- Self-motivated, with the ability to make effective decisions in absence of the CDP
- Demonstrates initiative, and the ability to work with minimal supervision
- Strong leadership, time management, and organizational skills
- Ability to effectively communicate both verbally and in writing
- Must be able to stand for length of shift and will require physical endurance (e.g. maneuvering heavy pots, sharp knives, flour bags, etc.)
- Certificate or Diploma from a recognized Culinary School an asset

Work Conditions

- Fast-paced environment
- Must be able to stand for length of shift while observing the baking process, making the dough, or cleaning the baking equipment
- Exposed to high temperatures when working around hot ovens
- Will require physical endurance (e.g. maneuvering heavy pots, sharp knives, flour bags, etc.)

