



GENERAL COOK CULINARY DIVISION

RESPONSIBILITIES:

- Reports to CDP in assigned work area
- Arriving at work for scheduled start time, ready to commence work with appropriate tools, uniform and in adherence to the grooming policy.
- Adhering to all health and safety standards, guidelines and policies.
- Ensuring the cleanliness of the work area
- Completing all given job tasks to set standards (while constantly seeking to improve)
- Preparing daily mis-en-place for assigned kitchen area
- Controlling waste and spoilage in assigned kitchen area
- Modelling behaviour on Fairmont's values of Respect, Integrity, Teamwork and Empowerment
- Handling guest allergy concerns with appropriate care and importance
- Cleaning and maintaining all tools and equipment
- Wearing gloves when handling food that is not to be heated enough to kill bacteria or when handling food in front of guests
- Keeping work area clean and organized, and set for the other Colleagues.
- Adhering to the hotel's vehicle handling and safety policies while driving hotel and guest vehicles

PHYSICAL DEMANDS:

Sitting - 0-2 hrs/day; Walking - 0-2 hrs/day; Standing - 6-8 hrs/day; Bending/Reaching - 0-2 hrs/day; Pushing/Pulling - 0-2 hrs/day; Physical Effort - Does not lift weights over 50lbs; Visual Effort - 0-2 hrs/day; Environmental Stress - High - works mainly inside, however outside work may be required

QUALIFICATIONS:

- Previous cooking experience an asset
- Self-motivated and able to take initiative
- Must be able to work well in a fast paced high-energy environment
- Understanding of F.I.F.O. and product yield
- Understanding of knife use and safety.
- Responsible and dependable
- Understands time constraints
- Pays attention to detail
- Valid Driver's Licence
- Able to clean and maintain a work area
- Meet the minimum expectations of the Culinary Perceiver Interview