



SECOND COOK

The **Second Cook** is responsible for assisting in the overall kitchen operations and maintenance as well as cleaning and sanitizing of designated kitchen areas, tools, equipment, pots, and dishes. The second cook will report to the Chef on site.

YOUR WORK WILL INCLUDE:

- Ensure consistent quality standards in food preparation as per client's requirements and safety and sanitation in kitchen in accordance with FOODSAFE protocol.
- Prepare food items for sandwich making including select and cut breads, cut and wrap sandwiches, slice cold meats and cheese by hand or machine, and distribute meats, fillings, garnish and other ingredients on breads.
- Visually inspect appearance of all cold food for proper color combination and overall presentation to maintain appeal.
- Check and control proper storage of all food items in refrigerators and freezers to maintain product freshness.
- Prepare and set up a full salad bar for lunch and supper.
- Ensure food stocks are utilized effectively.

WHO ARE WE LOOKING FOR?

- You have a minimum five 5 years cooking experience in a similar or hotel/institutional environment preferred.
- You have at least FOODSAFE Level I. SafeCheck advanced food safety certification or HACCP certification is an asset.
- You are able to obtain a mark of 80% or higher on the mandatory WHMIS test (Workplace Hazardous Materials Information System).

Please send your resume to:

WORKNORTH@DEXTERRA.COM

*Please note that all Horizon North positions are safety sensitive. Offer of employment is conditional on meeting our requirements for a pre-employment fit to work and drug and alcohol tests.

OUR VALUES

Accountability, Diversity, Partnership and Trust