

# Cook

## Posted by The Black Wolf Smokehouse

Posting Date: 17-Feb-2025

Closing Date: 16-Aug-2025

**Location:** Orangeville

**Salary:** \$25 Per Hour

# **Job Requirements**

• Education: High School Certificate

• Language: English

• Years of Experience: 1 year

• Vacancy: 1

Job Type: Full TimeJob id: ABOJ2830845

## **Job Description:**

## • Responsibilities

- Co-ordinate special events
- Determine the size of food portions and costs
- Requisition food and kitchen supplies

- Prepare and cook complete meals or individual dishes and foods
- Prepare dishes for customers with food allergies or intolerances
- Prepare and cook special meals for patients as instructed by dietitian or chef
- Inspect kitchens and food service areas
- Supervise kitchen staff and helpers
- Maintain inventory and records of food, supplies and equipment
- Clean kitchen and work areas
- Organize buffets and banquets

#### Job Details:

• Employment Type: Full-time, year-round

• Pay: Starting at \$25.00 per hour

• Work Hours: 30-40 hours per week

• Overtime: 1.5 times the regular rate for hours worked over 8 hours per day and 44 hours per week.

• Vacation Pay: 4% of base wages

• Vacation: Two weeks of paid vacation per year

### **Credentials**

### **Food Safety Certificate**

### Additional information

Attention to detail

Physically demanding

Standing for extended periods

### **Benefits**

Paid time off (volunteering or personal days)

Parking available

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: <a href="mailto:info.theblackwolfsmokehouse@gmail.com">info.theblackwolfsmokehouse@gmail.com</a>

Posted On Aboriginaljobsincanada.Com