



## First Cook

**Posted by:** Manteo Resort

**Posting date:** 16-Jul-2024      **Closing date:** 12-Jan-2025

**Education:** High School diploma / WHMIS training / Food Safe Certificate

**Language:** English

**Job location:** Kelowna

**Salary:** \$20 Per Hour

**Years of Experience:** 2 years

**Vacancy:** 8

**Job Type:** Full Time

**Job id:** CAJ5949493

Expired

## Job description:

Business Operating as: Manteo Resort

Position Title: First Cook

Number of Available Position(s): 8

Terms of Employment: Full time & Permanent, 32-40hrs/week,  
8hrs/day.

Wage: \$20.00 Hourly + Tips

Benefits:

- Extended Health and Dental Benefits
- Employee and Family Assistance Program

- Employee discounts on accommodations, dining at our sister properties (Hotel Eldorado, Eldorado Marina, Four Points by Sheraton, Hampton Inn & Suites Kelowna Airport, and Home2Suites by Hilton Fort St John)
- An excellent work environment, with a focus on staff recognition and teambuilding

- Room for growth and development

- Language of work: English

- Work Location/business address: 3762 Lakeshore Road, Kelowna BC, V1W 3L4

#### Company Profile:

Our spectacular Manteo Resort is situated right on the shores of Okanagan Lake, a few kilometers south of the William R. Bennett bridge. The Resort consists of Hotel Eldorado, Manteo, and Eldorado Marina, with world-class amenities including multiple outlets, gyms, indoor and outdoor pools, boardwalk, tennis courts, and a private beach.

When you've enjoyed a delicious meal on our Boardwalk or stayed in one of our rooms, you'll understand what we mean when we say Eldorado Resort is life in a postcard.

If you're looking for an exciting and rewarding opportunity to showcase your talent and join a team that brings out the best in each other, then keep reading!

#### Job Description and Responsibilities:

The role of a First Cook is responsible for preparing and plating high-quality dishes during service while following pre-determined recipes, meeting quality standards and ensuring the cleanliness of the kitchen.

- Prepare and plate dishes for service, observing the Chef's receipts and pre-determined portion sizes
- Work as part of the culinary team to produce high quality dishes consistently and quickly
- Support rest of the culinary team to ensure to-quality service
- Assist in food tracking and control as requested by the Chef
- Properly labels, stores, and rotates food items to prevent excess waste
- Work to maintain quality of all food prepared with the Manager on duty
- Maintain Health and Safety to B.C. Health standards by keeping the whole kitchen area clean and organized and always observe health and safety practices
- Maintain a professional kitchen appearance
- Work in a fast-paced environment with minimal supervision
- Responsible for the food preparation, food service and cleaning procedures for the section assigned to you
- Responsible for all food storerooms including fridges and freezers
- Take part in food storage (quality and quantity controls) when required
- Maintain the high standard presentation of food and buffets, together with the Executive Chef and is responsible for planning, directing, controlling, cooking and co-ordination
- Bending, standing, reaching, cutting, lifting, pushing, repetitive physical movements, dexterity, and full range of motion of hands to whisk, scoop, cut, scale, shape and move product as needed
- Exposure to kitchen equipment; large and small ovens, stoves, mixers, fryers, combi ovens, steamers, fridges, and freezers as well sous vide machines

#### Skills Requirements:

To successfully fill this role, you should demonstrate the following:

- Minimum of 2 years first cook experience in a fast-paced hotel restaurant

#### Education Requirements:

- High School diploma
- WHMIS training
- Food Safe Certificate required

- Company Address: 3762 Lakeshore Road, Kelowna BC, V1W 3L4

How to Apply: Please go to the link here <https://eldoradoresort.applytojob.com/apply> to apply for this position or send a cover letter and resume to [hstockton@eldoradoresort.ca](mailto:hstockton@eldoradoresort.ca)

**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [hstockton@eldoradoresort.ca](mailto:hstockton@eldoradoresort.ca) / <https://eldoradoresort.applytojob.com/apply>**

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