



## Cook

**Posted by:** The Black Wolf Smokehouse

**Posting date:** 17-Feb-2025      **Closing date:** 16-Aug-2025

**Education:** High School Certificate

**Language:** English

**Job location:** Orangeville

**Salary:** \$25 Per Hour

**Years of Experience:** 1 year

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ3680242

## 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 reference letter from your previous employer to the following email: [info.theblackwolfsmokehouse@gmail.com](mailto:info.theblackwolfsmokehouse@gmail.com)**

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