



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

Posted on canadianjobportal.com