

*A HOTEL WITH THE FREEDOM OF STYLE!*

*Located in the heart of Central Alberta, the CAMBRIDGE HOTEL & CONFERENCE CENTRE ★red deer is the ideal place to grow your career in hospitality while providing excellent and personalized service to our guests while working within a positive team environment.*

We are currently looking for a creative, energetic, organized and professional, individual who wants to work in a fast-paced environment to fill the position of **Line Cook**. Under the guidance of the Executive Chef, the **Line Cook** is responsible for the preparation of high-quality food in a timely, efficient, sanitary and consistent manner. The **Line Cook** works in a fast-paced, high-pressure work environment, while maintaining the organizational ability to identify and act on job duties quickly and effectively. The successful candidate must have superior time management and multitasking skills as well as the ability to prioritize tasks with minimal supervision.

**Key responsibilities:**

- Responsible for the daily preparation of food items to designated areas of the kitchen
- Set up of work station in accordance to restaurant guidelines
- Prepares food items, follows recipes, portion controls and presentation specification as set by the restaurant, Sous Chef and/or Executive Chef
- Restock items, clean and maintain work station
- Assist with the cleaning, sanitation and organization of kitchen, walk-in coolers, and all other storage
- Ensure quality and safety of food complies with standard and sanitary measures; including sweeping of floors, cleaning of surfaces, proper coverage and storage of food items according to standards and procedures
- Work at a consistent and efficient pace, ensuring timely preparation of all meals are completed
- Following proper reporting procedure for accidents and incidents to ensure follow-up and prevention of accident or injury while following Occupational Health and Safety Legislation
- Reports any infraction in the food services department policies and procedures
- Make sure that the professional equipment is in good conditions and signal any malfunction before it affects the staff or the clients
- Any other duty or task assigned by the Executive or Sous Chef

**Qualifications & Experience:**

- Minimum one year of culinary experience in a high-volume, full-service restaurant or hotel
- Food Safety Course is an asset
- Demonstrated knowledge of food and catering trends, quality, production, sanitation, food cost controls, and presentation required
- Knowledge of methods and procedures for serving food, principles of sanitation, and principles of safe food handling in required
- Must have a high level of creativity and reliability and attention to detail
- Excellent work ethic; driven, organized, good administration skills, dependable, flexible, availability to pick up or volunteer for shifts as required to maintain operational requirements
- Must be fluent in English, both written and oral

**Hours of Work:** The hours of work for this position will vary depending on organizational requirements, but will include evenings, weekends and holidays.

The **CAMBRIDGE RED DEER HOTEL & CONFERENCE CENTRE** is an equal opportunity employer and believes diversity strengthens us as a workplace; we encourage all those qualified to submit a resume to Human Resources. Please ensure the name of the position is included in the subject line.

All applicants must be legally entitled to work in Canada. This position will remain open until a suitable candidate is found. ***We appreciate and consider all applications; however, only candidates selected for interviews will be contacted.***

**CAMBRIDGE RED DEER HOTEL & CONFERENCE CENTRE**

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[www.cambridgereddeer.com](http://www.cambridgereddeer.com)