



## JOB DESCRIPTION

**JOB TITLE:** Lead Cook

**SUMMARY:** Preparation of all food items ordered for the Barside Lounge & Grill and concession, banquets and special events dinners according to standard recipes, prep and plating guides. This individual will ensure that station, line and prep areas are kept clean and safe at all times in accordance with policies and standards. Supervises Line Cook and Kitchen Steward and administers day-to-day kitchen routine in absence of Kitchen Manager. Ensures prescribed food service standards are met and that the food safety plan is followed in accordance with Food Safe and HACCP standards. Assists Kitchen Manager with the creation of daily specials, banquet menus and special event menus. Performs other duties as assigned in order to ensure safe, efficient food preparation and excellent customer service.

**RESPONSIBILITIES:**

- Set-up/tear-down lounge kitchen station.
- Maintain stock rotation as per FIFO.
- Receive and stock deliveries.
- Compile food prep lists.
- Prepare and cook menu items for bar side lounge and banquets.
- Create daily special, daily pasta and daily pizza items.
- Liaise with cart, lounge and floor service staff to maintain service levels.
- Maintain daily occurrence logs.
- Place requests for relief for stewards and kitchen help as required.
- Respond to customer complaints.
- Prepare food items in accordance with standard recipe, prep and plating guides
- Ensure station is stocked with baskets, liners, etc.
- Heat soups, gravies, sauces.
- Maintain food safety and rotation standards
- Change and filter oil.
- Cook all ordered food items for gaming floor ensuring service standards are met.
- Ensures station and line are kept clean.
- Direct Kitchen Steward when required.

**SKILLS & EXPERIENCE REQUIRED:**

- Food Safe Level 1
- Level 1 First Aid
- 2 to 3 years experience as a Line Cook or certificate from recognized culinary school.
- Excellent written and oral communications.
- Excellent personal and professional hygiene.
- Ability to work well under pressure with minimal supervision.
- Ability to manage multiple tasks in a fast-paced environment.
- Serving It Right

**DESIRED SKILLS:**

- Food Safe Level 2
- Previous supervisory experience an asset.
- Experience in inventory control.