



EMPLOYMENT OPPORTUNITY

Cook

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| Position Title: | Cook |
| Department: | Business Operations – Gold Bean Café |
| Salary: | \$ 17.70 per hour |
| Term: | Part-time/shift work required |
| Location: | Gold Bean Café, 21 Beechill Road Chester Basin NS |
| Position Reports to: | General Manager, Gold Nugget AFN |

GENERAL DESCRIPTION

Wasoqopa'q First Nation (formerly Acadia First Nation), owns and operates the Gold Bean Cafe located in Gold River, NS. The café is an upscale licensed sit-down restaurant with indoor and outdoor seating, a take-out menu, specialty coffee drinks, with gluten free, vegetarian and vegan options. WFN is currently recruiting for a part-time cook that is responsible for working as part of a team, in a fast-paced work environment to prepare quality meals and fresh baked goods in accordance with the menu, to customers, with strict adherence to all health, safety and sanitation guidelines.

DUTIES AND RESPONSIBILITIES

- Follows health, safety, and sanitation guidelines for the preparation and service of all menu items, specials and related products
- Establishes daily cook stations (hot and or cold side) and stocks them with the necessary supplies to prepare menu for service
- Prepares a variety of foods, grilling, frying, chopping, sautéing, broiling meat, seafood, poultry, vegetables, sauces and cold food items to standardized recipes
- Takes inventory counts before and after shifts, completing daily and weekly food inventory or storage sheets
- Estimates expected food consumption, based on demand and inventory counts to determine the requisition of supplies; may place orders for inventory
- Maintains the work area throughout the shift, keeping preparation and service areas clean and sanitized in observance of safe, sanitary food handling practices
- Adhere to all cost control guidelines that have been established, monitoring stock and utilizing products prior to expiration date to minimize waste
- Ensures the highest standards to ensure consistency in food quality and speed of quality service
- Establishes and maintains well stocked inventory of the Gold Nugget AFN C-Store, preparing and packaging products for sale
- Keeps equipment operating by following operating instructions, troubleshooting breakdowns, maintaining supplies, performing preventative maintenance, calling for repairs
- Maintains daily temperature logs, checking freezers, refrigerators, or heating equipment (and record in log) to ensure proper functioning
- Creates signage for daily specials and or special occasions and events
- Prepares orders for catering services
- Adhere to all Wasoqopa'q First Nation Policies, Procedures and necessary store procedures, as required
- Other duties, training (willing to train for the right candidate) and activities related to Cook's position, as required

EDUCATION, CERTIFICATIONS AND EXPERIENCE

- A culinary arts diploma / culinary skills certification from a recognized educational institution



- Minimum of 1-2 years of relevant experience in catering and hospitality sector, including menu setting and food preparation
- Food Hygiene or Food Handlers Certification
- WHMIS Certification is an asset
- First Aid & CPR Certification is an asset
- Occupational Health & Safety Training is an asset
- Must be bondable
- Criminal record check upon hiring

ABILITIES, SKILLS AND COMPETENCIES

- Strong multitasking skills, ability to work in a fast-paced and stressful environment
- Ability to listen and observe behaviour
- Demonstrated effective time management and problem-solving abilities in unique situations and problems while keeping positive attitude
- Strong decision-making skills
- Strong ability to work in a team
- Ability to pay attention to small details and the ability to remember and recall things such as food ingredients
- Good interpersonal skills, organization ability, and written and verbal communication skills
- Very good physical condition and endurance
- Manual dexterity, ability to skillfully use hands to prepare ingredients to use in cooking, good knife skills
- Adept in using a variety of kitchen tools / equipment
- A commitment to fostering, cultivating and preserving a culture of diversity, equity and inclusion

Deadline to Apply: Open Until Position is Filled

Wasoqopa'q First Nation is an equal opportunity employer; however, qualified Aboriginal applicants will be given priority in accordance with the Aboriginal Employment Preference Policy of the Canadian Human Rights Commission.

Submit Cover Letter and Resume to resumes@acadiaband.ca **Please quote GBCook# on your cover letter and indicate your salary expectations for this position.

WFN reserves the right to refuse any and all applications for employment and does not assume candidate expenses related to this recruitment process.

Only candidates selected for an interview will be contacted.