This work is under the direction of the Lounge Supervisor in menu planning, organizing the kitchen, maintaining supplies, preparing, and presenting nutritional and tasty meals, soups, and sandwiches.

RESPONSIBILITIES:
- Prepares daily menu items as ordered by patrons or Supervisor;
- Prepares and presents food in a pleasing manner;
- Adheres to all safety standards for the protection of public;
- Ensures cooking and service area are kept clean at all times;
- Maintains the necessary kitchen supplies and equipment and notifies supervisor of any shortages, repairs, etc;
- Cleans bus trays, dish trays, pots and pans, and washes dishes as necessary to maintain continuity of service in food areas as necessary;
- Carves meats, portions food on plates to fill individual orders and buffets.

QUALIFICATIONS:
- Cooking experience in a similar environment;
- Successful completion of a recognized provincial food services program, or equivalent industry experience and training;
- Food Safe Level 1;
- Emergency First Aid & CPR C;
- Provision of a current Police or RCMP Criminal Record check.

HOURS: Monday to Sunday, various shifts between 7am–10pm up to a maximum of 25 hours per week.

RATE: $16.56 per hour + $2.32 per hour in lieu of benefits

This posting will remain open until suitable applicants are found. Please submit applications to:
Job Application Drop Box, Recreation Oak Bay, 1975 Bee Street, Victoria, BC, V8R 5E6; or Email to: recreationjobs@oakbay.ca
Subject line in email should read: #2021-47B Cook

Please note: Only shortlisted applicants will be contacted