



## Job Description

**Position:** Cook  
**Department:** Food and Beverage – Kitchen  
**Reports To:** Executive Sous Chef and Sous-Chef on Duty

### OVERVIEW

Provides a high-level of service in properly cooking and presenting meal orders, maintaining food quality and following health and sanitation standards.

### JOB RESPONSIBILITIES

- Knowing each position on the line
- Setting up the line – checking availability of items
- Coordinating line activity on an ongoing basis
- Ensuring food is served at the proper temperature and prepared using consistent and proper techniques
- Packaging and storing all items properly
- Maintaining all equipment following safety precautions
- Following high standards of sanitation and cleanliness throughout kitchen, prep and storage areas; keeping these areas cleaned at all times

### ATTRIBUTES

- Experienced cook with a full understanding of how to prepare food items. A college degree in the field is required.
- Must be well organized and pays attention to detail
- Interacts effectively with customers in a friendly, professional and mature manner
- Able to work and contribute in a team environment under tight deadlines
- Demonstrates good work ethic being mature, reliable, punctual, with a positive attitude and enthusiastic behavior
- Physically capable of performing tasks – lifting, bending, kneeling, etc. in a highly demanding environment; must be able to lift up to 501bs
- Communicates (written and spoken) in the English language; French is considered an asset.

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**TO APPLY: SUBMIT YOUR RESUME TO ONE OF THE FOLLOWING AND INDICATE DESIRED POSITION**

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