

COOK, part time

Portage is a not- for-profit organization that helps people overcome substance abuse- issues and associated behavioural problems in order to achieve positive lifestyle changes. Portage provides drug addiction rehabilitation treatment in its various centres in Atlantic Canada, Québec and Ontario. Portage Ontario services youth aged 14 – 18 years of age.

JOB SUMMARY

Under the supervision of the Head Cook, the Cook's main function is to assist the Head Cook in preparing meals and performing related kitchen tasks to meet established quality standards.

DESCRIPTION OF RESPONSIBILITIES AND TASKS

- Perform basic preparations for certain dishes;
- Wash, peel and cut fruit and vegetables;
- Monitor the cooking of dishes and prepare dishes according to the standards and guidelines provided;
- Put leftovers in containers and store food for conservation;
- Clean the workstations, cabinets and accessories;
- See to the cleanliness of the premises and equipment used;
- Receive orders and store food products;
- Maintain inventories and complete inspections;
- Pay special attention to food allergies and safety rules in the kitchen.

SKILLS REQUIRED

- Hold a high-school diploma;
- 1 to 2 years of relevant experience;
- Possess experience in a facility kitchen;
- Demonstrated autonomy skills;
- Possess a great sense of organization and work structure;
- Have a good ability to communicate with others;
- Demonstrate leadership.

Additional Information

Variable schedule

Salary: to be determined

Think you're the person we are looking for to fill this position or know someone who would be perfect for this job? Send us your CV without waiting by email at smiller@portage.ca