



Job Title: **CRAZY RAVEN BAR & GRILL LINE COOK**
Location: Cypress Mountain Resort
6000 Cypress Bowl Road, West Vancouver, BC V7V 3N9
604-926-5612 www.cypressmountain.com
Reports To: Food and Beverage Purchaser
Department: Food & Beverage
Status: Part Time/Full Time Seasonal Positions
Wage: \$16+ depending on experience +Tips
Start Date: Immediately

Responsible for the preparation of all menu items produced in the Crazy Raven Bar & Grill. This includes preparation and maintenance of quality standards, safety, sanitation and cleanliness.

ESSENTIAL DUTIES & RESPONSIBILITIES (include but not limited to the following):

- Responsible for menu item preparation following standardized recipes
- Leads, coordinates station assignments
- Prepare meals according to menu and recipes as set by Food & Beverage Purchaser/Manager
- Ensures all food products are handled and cooked in a wholesome, sanitary manner
- Follows plate presentation specifications as directed by Food & Beverage Purchaser/Manager
- Adherence to portion control specifications as per standardized recipes
- Ensures all menu ingredients in the preparation of menu items are fresh and meal presentation is consistent
- Stocks kitchen coolers and dry goods and performs prep duties each shift as assigned by supervisor
- Maintains kitchen work area, countertops, coolers and freezer in a sanitary, clean and organized fashion
- Maintain a cooperative team spirit with co-workers
- Adheres to food and Beverage food safety plan and food safe regulations at all times
- Adheres to all company safety policies and procedures
- Adheres to company uniform and grooming policies
- Prepares all food items, following standardized recipes and procedures within specified time limits
- Preps assigned items
- Grills, deep fry's, bakes, broils and microwave raw and prepped foods
- Measures and assembles ingredients and cook items according to recipes and menu specifications
- Maintains cooking line in a clean, sanitary and safe manner
- Stocks/restocks items on cooking line according to procedural specifications
- Wash's and clean all raw food products
- Peels, dices, shreds and slice food products using electrical equipment

- Follows and maintains food safe practices and regulations at all times

QUALIFICATIONS/COMPETENCIES:

- Ability to work effectively and efficiently in a high volume, high pressure environment
- Able to perform all required basic and intermediate cooking skills
- Ability to work multiple stations in a kitchen
- Ability to work varied hours/days including nights, weekends and holidays as needed
- Must demonstrate ability to bend, kneel, handle, reach, grasp and perform repetitive motions
- Must be able to lift 25 lbs

EDUCATION and EXPERIENCE:

- High School or equivalent
- 1-2 years' experience in a restaurant environment

CERTIFICATES, LICENSES, REGISTRATIONS:

- Food Safe level 1 Certification is an asset
- Must be able to legally work in Canada

WAGE/BENEFITS:

- \$16+/hour depending on experience + tips
- Free shuttle service
- Shift meal
- Skiing/riding benefits
- Free Lessons (when available)
- Discounts in Cypress Creek Grill
- FUN work atmosphere in unique environment!

TO APPLY:

Please email cover letter and resume to ttrichardt@cypressmountain.com with position title in the subject line.

We thank all applicants but only those selected for an interview will be contacted.