



Job Purpose:

This person's main role is to provide support in the preparation, cooking and serving of food and beverages plus related kitchen duties as directed by the Executive Chef.

Main Duties and Responsibilities:

- To prepare the servery and dining area which may include moving and setting up tables, buffet equipment and carts. This also includes cleaning and dismantling of these as required.
- To prepare the servery and dining area and other equipment for the efficient and effective meal service.
- To assist in the preparation and service of hot and cold food items in accordance of the Health Standards.
- To wash pots and dishes, serving utensils, tables and all other equipment in the servery and dining areas.
- To work at all times in accordance with Health & Safety and Safe Food Handling Regulations.
- To assist Executive Chef with ordering and inventory
- To receive orders and put away in appropriate places, notifying Executive Chef if any product is shorted or damaged
- To monitor inventory of food and cleaning supplies and write out any low stock items on order sheet
- To notify Executive Chef of any defects in equipment or premises that does not meet Health & Safety and Safe Food Handling Regulations.
- To undergo training, both on and off the job as required.
- To undertake any other related duties, as directed by Executive Chef, to ensure the kitchen and dining areas are safe and hygienic. This includes, but not limited to, emptying of garbage, recycling and composting containers; sweeping and mopping of kitchen and dining areas.

Ideal Candidate

- Experience in a kitchen is an asset. Training can be provided
- First Aid is an asset
- Safe Food Handling certificate is an asset. Training can be provided
- Knowledge of WHMIS and its principles are an asset. Online certification can be done or in house can be provided
- Reliable, self-motivated, strong, responsible



- Ability to work with minimal supervision
- Be a team player
- Ability to lift loads up to or above 50lbs
- Able to work in high stress situations and ability to adjust to these circumstances
- Able to work in high heat
- Able to stand for extended periods of time
- Has knowledge of knife handling and is not timid to work with knives
- Willing to provide an acceptable Police Record Check

Working Details

- Positions available are: Seasonal – April to October with possibility of extension or Casual Year Round where hours are subject to guest activity

Application Process

Submit your resume and cover letter to:

Mark Mertens
Executive Chef
Bark Lake Leadership and Conference Centre
1551 Bark Lake Dr., Irondale, ON K0M 1X0
Email: foodservices@barklake.com

Cover Letter and Resumes should include all your relevant skills and experiences.

Only those chosen will be contacted. No phone calls please.

Bark Lake Leadership and Conference Centre is committed to workplace diversity and provides accommodations, whenever possible, to applicants with disabilities throughout our hiring process. If you require an accommodation, please contact Bark Lake at 1-888-517-9999 or email foodservices@barklake.com.