

Job Posting

Position Title: 1st Cook
Department: Food and Beverage
Status: Part-time, hourly
Reports to: Executive Chef
Hourly Rate: \$25.00
Location: Langley Events Centre

Organization Overview:

Ten Feet Sports and Entertainment Ltd. (TFSE) manages and operates Langley Events Centre (LEC), a prominent home of participation and spectator opportunities in sports, entertainment, and events in B.C. We are dedicated to recruiting, hiring, and developing individuals with the skills, experience, and passion to contribute to the continued success and growth of our organization in one of the most unique and exciting employment environments available.

LEC Overview:

Located within the Township of Langley's developing Arts, Sports, and Entertainment District, LEC features an arena bowl (5,276 seats for hockey), banquet hall, triple gymnasium (2,000 seats), double gymnasium (1,000 seats), fieldhouse, meeting rooms, dedicated gymnastics facility, retail, sport medicine, and sport organization offices, all next to the adjoining Willoughby Community Park. This unique multi-purpose and simultaneous event facility proudly hosts International, National, Provincial, Regional, and local community championships and events. Inspired by World Class facilities throughout North America, the LEC strives to provide a first-class experience for amateur and professional participants and spectators alike.

Position Overview:

Reporting to the Executive Chef, the 1st Cook is responsible for the timely delivery of menu items as per menu and customer requests. 1st Cook will also monitor staff, prep, and product levels. This position supports facility events and as a result shifts may vary, requiring daytime and some evening and weekend availability.

Duties and Responsibilities:

- Monitor daily temperature checks as per HACCP
- Ensure Food Safe standards are maintained
- Ensure quality standards set by Food and Beverage Operations management are consistently achieved
- Maintain cleanliness of workstation
- Maintain organization of workstation fridge or freezer
- Prepare workstation for service and/or crossover
- Ensure proper use of FIFO in daily menu production, food storage, and product par levels
- Communicate any issues with food products to appropriate Manager
- Develop complete knowledge of menu items (recipe book/syllabus)
- Provide input for new menu items or specials
- Work scheduled line shifts
- Assist with training new employees
- Other duties as assigned

Skills and Abilities:

- Team oriented
- Ability to lead and positively influence others
- Excellent leadership skills
- Ability to trouble shoot in a fast-paced environment



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- Quick thinking and 'can-do' attitude
- Fully proficient in spoken and written English with other language(s) considered an asset

Qualifications:

- Willingness to complete a Police Information Check required
- Valid First Aid Level 1, CPR, and AED Certification, or equivalent will be required to be maintained during employment
- Minimum two years' experience in a similar role
- Valid Food Safe level 1 required

HOW TO APPLY:

Interested individuals are asked to submit a resume and cover letter detailing your skills and experience via email: careers@tfse.ca.

This position will remain open until filled. We thank all applicants for their interest, however only those selected for an interview process will be contacted.