

Job Posting

Position Title: Second Cook
Department: Food and Beverage Operations
Status: Part-time, hourly
Reports to: Head Chef, Nat's Restaurant
Location: Nat's Restaurant at the ARENAS at Langley Events Centre
Hourly Rate: \$22.50, plus tips

Organization Overview:

Ten Feet Sports and Entertainment Ltd. (TFSE) proudly manages and operates all facilities at Langley Events Centre (LEC), The Redwoods Golf Course, and Triple O's at Aldergrove Community Centre. As our portfolio continues to expand, 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.

A Local Hangout:

The ARENAS at Langley Event Centre is opening what promises to be a favourite local hangout for quality, contemporary west coast food and a variety of crowd-pleasing drinks. Designed for kicking back and fuelling up, this new neighbourhood restaurant will offer a laid-back escape in the heart of the community where people of all ages can eat, drink and socialize between games, practices and events.

The Space:

Looking out to the spectacular North Shore mountains on one side, and connecting to the continuous buzz of LEC sports, entertainment and events on the other, guests will enjoy stylish, comfortable booth, table, bar, all-season patio and large party dining options. With original art and plenty of TVs, this will also be the spot to catch the game after playing in yours.

Position Overview:

Reporting to the Head Chef, the Second Cook is responsible for the timely delivery of menu items as per menu and customer requests, ensuring high standards in terms of food quality and hygiene.

Primary Duties and Responsibilities:

- Monitor daily temperature checks as per HACCP
- Ensure food is prepared in accordance with predetermined quality standards
- 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
- Communicate any issues with food products to the Head Chef
- Develop a complete knowledge of menu items (recipe book/syllabus)
- Responsible for 2-3 stations, including 1 hot station
- Assist with making dishes to the brand specifications
- Work scheduled line shifts
- Other duties as assigned

Skills and Abilities:

- Team oriented
- Excellent customer service skills and a personable approach
- Excellent verbal communication skills
- Ability to trouble shoot in a fast-paced environment
- Strong attention to detail
- Quick thinking and 'can-do' attitude
- Elevated knife and food preparation skills
- Ability to work with various proteins, with knowledge in steaks and seafood an asset
- Ability to lift up to 50 pounds required
- Willingness and ability to work a flexible work schedule, including evenings, weekends and holidays, based upon facility and event schedules
- Fully proficient in spoken and written English with other language(s) considered an asset

Qualifications:

- Minimum two years of progressive experience as a Cook in a restaurant environment
- Completion of post-secondary education in a discipline such as culinary arts, or other related discipline an asset
- Valid Food Safe Level 1 will be required to be maintained during employment
- Valid Basic First Aid, CPR, and AED Certification, or equivalent will be required to be maintained during employment
- Willingness to complete a Police Information Check

HOW TO APPLY:

Interested individuals are asked to submit via email: careers@tfse.ca:

- A) A cover letter;
- B) A resume detailing your skills, experience; and
- C) Any additional information outlining your specific interests and abilities that attracts you to this specific opportunity with TFSE and LEC.

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