

Job Posting

Position Title: 2nd Cook
Department: Food and Beverage
Status: Part-time, hourly
Reports to: Executive Chef
Hourly Rate: \$24.25
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 2nd Cook is responsible for the timely delivery of menu items as per menu and customer requests.

Primary 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
- Communicate any issues with food products to appropriate Manager
- Develop complete knowledge of menu items (recipe book/syllabus)
- Provide input for daily specials
- Work scheduled line shifts
- Other duties as assigned

Skills and Abilities:

- Team oriented
- Excellent customer service skills and a personable approach
- Ability to lead and positively influence others
- Excellent leadership skills
- Ability to trouble shoot in a fast-paced environment
- 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 1 year of 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.