Job Posting

Position Title: 3rd Cook
Department: Food and Beverage Operations
Status: Part-time, hourly
Reports to: Executive Chef
Location: Langley Events Centre
Hourly Rate: $20.50

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 3rd Cook is responsible for the timely delivery of menu items as per menu and customer requests. Due to the event schedule, this position requires flexible availability for varied shifts.

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)
- Work scheduled line shifts
- Other duties as assigned

Skills and Abilities:
- Team oriented
- Excellent customer service skills and a personable approach
- Ability to trouble shoot in a fast-paced environment
- Quick thinking and 'can-do' attitude
- Ability to work a variety of shifts, including evenings and weekends
- Fully proficient in spoken and written English with other language(s) considered an asset

Qualifications:

- Willingness to complete a Police Information Check
- Valid Basic First Aid, CPR, and AED Certification, or equivalent will be required to be maintained during employment
- Valid Foodsafe level 1 an asset
- Similar experience an asset

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.