

Cook at Siam Thai Cuisine
Winnipeg, MB R2M5A9

About the Job

Job Purpose:

Serves meals by reviewing recipes; assembling, combining, and cooking ingredients; maintaining equipment, inventory, and a sanitary kitchen.

Duties:

- * Plans meals by analyzing recipes; retrieving and ordering ingredients.
- * Prepares ingredients by following recipes; slicing, cutting, chopping, mincing, stirring, whipping, and mixing ingredients; adding seasonings; verifying taste.
- * Completes meal preparation by grilling, sautéing, roasting, frying, and broiling ingredients; verifying doneness and taste; assembling and refrigerating cold ingredients.
- * Presents meals by placing and arranging hot and cold elements using plates, dishes, bowls, and baskets.
- * Controls costs by adhering to recipes; following preparation standards.
- * Maintains a sanitary kitchen by adhering to state and local sanitation, storage, and refrigeration requirements and codes; cleaning equipment.
- * Maintains supplies inventory by checking stock; anticipating needs; placing and expediting orders; verifying receipt.
- * Keeps equipment operating by following operating instructions; troubleshooting breakdowns; performing preventive and cleaning maintenance; calling for repairs.
- * Updates job knowledge by participating in educational opportunities; reading professional publications; maintaining personal networks; participating in professional organizations.
- * Accomplishes organization goals by accepting ownership for accomplishing new and different requests; exploring opportunities to add value to job accomplishments.

Skills/Qualifications:

Verbal Communication, Client Relationships, Energy Level, Dependability, Productivity, Customer Service, Attendance, Confidentiality, Emotional Control, Flexibility, Handles Pressure

Job summary

Location

Winnipeg, MB R2M5A9

Job type

Employee, Full Time