



Summer 2022

## First Cook

### Who We Are

Located lakefront in the heart of downtown Kelowna, the Kelowna Yacht Club provides our members with top-quality moorage in Canada's largest fresh-water basin, excellent variety of food and beverage service, social events, and many opportunities to volunteer as a part of the community. Being a not-for-profit organization, Kelowna Yacht Club has been supporting boater education and safe, responsible enjoyment of Okanagan Lake since 1945. Our facility is a resource for community partners such as the Canadian Power and Sail Squadron and Adaptive Sailing Association.

### What We Offer

- Competitive Wage
- Health & Wellness Benefits (min. hours required)
- Welcoming culture that supports work life balance
- Opportunity to learn, grow and experience lake life in the Okanagan
- Flexible Schedules - F/T, P/T, Seasonal - Options for 4 x 10's, 5x 8's

### Overview

This role will be a part of our valued back of house team. You will be playing a significant role in preparing and presenting plates, while following sanitization protocols. This position plays a valuable part in the Member dining experience.

First cooks are responsible for the execution of all dishes produced from their assigned sections on the production line, such as broiler, sauté, or deep fryers.

These dishes are to be produced consistently and accurately according to specification and plating guides. Duties also include maintaining a clean and sanitary workspace; stocking and some preparation of all items within their designated sections; filling out various control logs; carrying out any orders directed from chef de partie, sous chef, and head chef all in an efficient and timely manner.

**Rate of Pay: \$20-\$23 per hour based on experience**

To apply, email your resume to: [jeff@kelownayachtclub.com](mailto:jeff@kelownayachtclub.com)



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### **You Will**

- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Turn or stir foods to ensure even cooking.
- Season and cook food according to recipes or personal judgment and experience.
- Identify Objects, Actions, and Events - Identifying information by categorizing, estimating, recognizing differences or similarities, and detecting changes in circumstances or events.
- Communicate with Supervisors, Peers, or Subordinates - Providing information to supervisors, co-workers, and subordinates by telephone, in written form, e-mail, or in person.
- Get Information - Observing, receiving, and otherwise obtaining information from all relevant sources.
- Monitor Processes, Materials, or Surroundings - Monitoring and reviewing information from materials, events, or the environment, to detect or assess problems.
- Perform General Physical Activities - Performing physical activities that require considerable use of your arms and legs and moving your whole body, such as climbing, lifting, balancing, walking, stooping, and handling of materials.

### **Who You Are**

- Experienced with 3-5 years working on the line in a busy upscale casual restaurant.
- Experienced on the hot line/Grill/Pan station (this is a must).
- Responsible and experienced in executing all necessary dishes to the highest possible standards.
- Willing to respectfully work alongside CDP/Sous Chefs and grow into a station/line leader.
- Responsible and trustworthy to ensure the proper closing of the station including cleaning of equipment, flipping of coolers, writing prep lists, and pulling all necessary products for the following day.
- Must be able to lift 50+ LBS safely.
- Must be able to work on your feet for 8+ hours.

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