



• GOLF COURSE • CAMPGROUND • COTTAGE LOTS • CREMEE • MARINA

www.oakislandmb.ca Oak Island Resort: Box 563 Oak Lake, Manitoba R0M 1P0

Title:	Line Cook
Purpose:	Preparation of quality food in a timely, efficient, sanitary and consistent manner.
Reports To:	Food Service Manager
In Charge Of:	Daily operation of kitchen.
Qualifications:	• Ability to work in a fast-paced environment • Dependability & Reliability • Interpersonal Skills • Team Work Skills • Problem Solving ability • Organizational Skills

Duties and Responsibilities

- Help in creating consistently great food by following standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures
- Maintain kitchen cleanliness according to Food Safety and Health and Safety Guidelines
- Provide excellent customer service by ensuring the upmost quality in food preparation and presentation and delivering in an efficient manner.
- Perform any other duties as assigned by management.