

Cook

Job Description

Nature

This position is responsible for providing efficient and courteous customer service in the lounge operations for the corporation.

Scope

Reporting to the Supervisor, the incumbent is responsible for preparing all food and ensure waste is kept to a minimum, monitoring and providing efficient service to customers who navigate through our food service area of operations.

Responsibilities

- Must know menu items, prices and specials
- Responsible for ensuring that all waste is recorded and reported to the supervisor
- Ensures that all items are recorded.
- Serve customers in a prompt and friendly manner using the lounge steps of service.
- Be familiar and promote all upcoming events in the lounge
- Responsible for understanding and adhering to the lounge policy and procedures
- Clean and tidy work area
- Assist in the receiving and storage of food and beverage inventory
- Notify Supervisor of any breakage or damage
- Notify Supervisor of any problems with patrons
- Change trash receptacles on a regular basis and dispose of garbage properly
- Be familiar with all lounge storage areas
- Supports other staff members in their duties as required
- Enforce and understand AGCO rules and regulations
- Document any incidents or injuries acquired while working in a prompt and responsible fashion in the appropriate Log Book
- Familiarize yourself with all first aid stations, supplies and equipment
- Maintain a high level quality, service and cleanliness always
- Be neat, clean and presentable with proper staff attire when working
- All other assigned duties

Please submit resume and cover letter to:

Kathrin Allgoewer,

Supervisor of Hospitality Services

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