

2nd Cook

Back-of-House

At OPAL, we are leading the way in redefining seniors' living. We build and manage innovative communities that provide the highest quality of life for seniors and keep families together.

Our Values and Philosophy guide our business and are represented by the word IMPACT: Integrity in our actions, Mentorship of our people, Passion for our industry, Accountability to our customers, Creativity in our approach, and Teamwork that focuses on collaboration.

YOUR ROLE

As the 2nd Cook, you'll work with a degree of independence and will be responsible for planning and directing food preparation and cooking activities that adhere to Opal's high-quality restaurant service standards.

Reporting directly to the Chef or the Sous Chef, other responsibilities for this role may include overseeing kitchen operations, managing inventory, mentoring kitchen helpers and preparing individual dishes and/or complete meals.

YOUR ACCOUNTABILITIES

Reporting and Communication

- Reports to sous chef or chef or their designate.
- Assist the Chef or Sous Chef with daily kitchen operations.
- Participate actively in house, staff, and resident meetings.
- Reports any situations that may be considered unsafe or a health risk.
- Notifies management of any repairs or maintenance required for kitchen appliances and equipment.
- Attends staff in-service and continuing education opportunities provided by the Employer.

Food Preparation and Service

- Prepares, cooks, and serves meals and snacks, including those for special dietary needs and special occasions in accordance with health and safety standards and the menu plan.
- Participates in the development of a menu plan in accordance with dietary requirements of licensing bodies and individual dietary needs of residents.
- Establishes, implements, and communicates menu recipe requirements and instructions.
- Orders food items necessary for the preparation of meals.

- Safely and efficiently all equipment operates associated with the duties of the position.

Pass Line Responsibilities

- Inspect and verify each dish for quality, plating, and presentation before leaving the kitchen.
- Ensure correct temperature and portion size according to kitchen standards.
- Ensure smooth coordination and timing between kitchen stations and the pass line.

Cleanliness and Safety

- Maintains the cleanliness and safety of work areas, storage, coolers, freezers, equipment, and work surfaces to a standard that meets all regulatory standards.
- Ensures the safe storage, handling, and disposal of food and beverages.
- Performs opening, closing, and cleaning duties as assigned.

Inventory Management

- Maintains an inventory management system for food and related supplies.
- Maintains an inventory of food and other related items.
- Help with inventory, stock rotation, and deliveries.
- Stores food items.

Miscellaneous

- Other duties shall be assigned as required.

YOUR CAPABILITIES

Education:

- Graduation from a recognized 12-month culinary program
- Food Safe Level 1 Certificate
- Workplace Hazardous Materials Information System (WHMIS) training
- Red Seal certification is an asset

Experience:

- Two years of experience cooking in a commercial kitchen.
- Experience within high volume, quality and service delivery establishments
- Able to work flexible hours including weekdays, nights and weekends

Skills:

- An understanding of support and service provision to people with diverse needs.
- Demonstrated ability to work effectively with others/within a team environment.
- Bilingual in English and Mandarin/Cantonese considered asset.
- Ability to work well under pressure in a fast-paced environment

Behaviors:

- Think like an owner. While profit is important, it will not be at the expense of the resident or employee experience. Do what is right for people and the profit will follow.
- Build and maintain trusted relationships. Proactively seek and value input from others, set clear accountabilities for team members and be transparent in your communication and decision making.
- Willingly help out team members even if it isn't your job. Share ideas and feedback that will help the team perform at its best.
- Recognize the efforts of others on the team. Deliver and accept feedback constructively.
- Build trusted resident relationships. You listen for understanding, maintain confidentiality and deliver on your commitments.
- Champion the Opal culture. You know that the resident experience and employee experience drives sustainable business performance and you actively live by the IMPACT values every day.

Visa Requirements: Applicants must be legally able to work in Canada.

YOUR WORK ENVIRONMENT

Physical Effort:

- Ability to walk up and down stairs.
- Ability to move items weighing up to 50 pounds
- Ability to remain in a stationary position for extended periods of time.
- Ability to complete general housekeeping duties (i.e., sweeping, mopping, wiping areas)

Work Hours:

- Able to work flexible hours including weekdays, nights and weekends

Physical Environment:

- Kitchen, restaurant, bar/lounge, off-site catering

YOUR REPORTING RELATIONSHIPS

Job Title of Immediate Manager: Director of Hospitality

How to apply: Please send your cover letter and resume to Human Resources Department at hr@elementliving.com

Thank you for your interest in a career with OPAL Vancouver! Only those selected for an interview will be contacted.

Find out more about us at <https://opal.elementlifestyleretirement.com/>