

## **Job Posting – Food and Beverage**

**Classification:** Cook 3 (seasonal, part-time)

**Location:** Fort Erie Race Track

**Wage Rate:** \$14.40/ Hour

**Date Posted:** May 29, 2017

**Starting Date:** As soon as possible

### **Essential Duties, but are not limited to:**

- Maintain a high quality of standards as set up by the Chef
- Maintain a clean and well-organized work station, fridges and freezers
- Maintain a professional attitude at all times and be able to interact with the guests
- Prepare all foods to the standards as set down by the Chef. Able to follow recipes with proven experience in batch cooking techniques
- Proven experience working on a kitchen line in a fast-paced environment
- Perform other related duties as required.

### **Qualifications:**

- Minimum one year proven experience in a line cook capacity in a high-volume kitchen operation.
- Food Handler Certification & WHMIS Certification an asset.

Interested applicants should submit a resume to [jobs@forterieracetrack.ca](mailto:jobs@forterieracetrack.ca), or may drop off a resume at:

Fort Erie Race Track Administration Building  
230 Catherine St., Fort Erie  
Attn: Human Resources

