



The Sutton Place Hotel

JOB DESCRIPTION

COOK – THE SUTTON PLACE HOTEL, TORONTO

Takes Direction from:

Executive Chef, Executive Sous-Chef, Sous-Chef

Duties and Responsibilities:

We are currently recruiting for the position of Cook. The position is a part-time position and the successful candidate will report directly to the Executive Chef.

Duties and Responsibilities:

1. Work with minimal supervision, cook/prepare meals.
2. Clean kitchen and work areas.
3. Types of meals/food prepared: short orders, breakfasts, lunches, dinners, banquets, full course meals.
4. Availability to work shifts primarily in afternoon/evenings - but flexibility to work some A.M. shifts an asset.
5. Maintain the high standards of food safety, food handling and work safety regulations; complies with WHMIS program.
6. Provide assistance in other areas as required.

Job Requirements:

1. Ability to work flexible hours.
2. Excellent communication skills.
3. Diploma in a culinary discipline and/or equivalent work experience.
4. Interpersonal skills.
5. Strong attention to detail.
6. Punctual.
7. Highly motivated.

We thank all applicants for their interest in The Sutton Place Hotel; however only those selected for an interview will be contacted.

Please Mail, Email or Fax your resume to:

The Sutton Place Hotel - Toronto
Attention: Human Resources
955 Bay Street, Toronto, Ontario M5S 2A2

FAX: 416-324-5629 Email: careers@suttonplace.com or OnLine

The Sutton Place Hotel is committed to Employment Equity within the organization and encourages qualified women, Aboriginal persons, persons with disabilities and visible minority group members to apply.