



Students' Association of Red Deer College

Job Description



Job Title: Far Side Grill Cook
Reports to: Far Side Grill Manager and Operations & Finance Manager
Direct Reports: N/A

JOB SUMMARY

The Far Side Grill Cook is a full-time, hourly position responsible for assisting the Grill Manager in maintaining high standards in the delivery of quality food and service.

DUTIES AND RESPONSIBILITIES

Food Execution

- Efficiently and effectively able to work all kitchen stations
- Ensures quality of products are being served
- Ensures standards are being set and followed while on shift
- Follows recipes and procedures accurately and to specifications

Kitchen Cleanliness

- Ensures that kitchen is clean at all times while maintaining health standards
- Maintains all kitchen equipment as per schedule

Other

- Assists the Grill Manager as necessary
- Creates a communicative and comfortable atmosphere for all Grill staff and patrons
- Helps with all tasks within the Far Side outside of regular duties
- Offers assistance to any staff member or patron who needs it
- Maintains an understanding of the Association Bylaws and policies

QUALIFICATIONS

Education & Experience

- Minimum 2-3 years working in a kitchen environment as a cook.
- Food Safe Certification (Alberta)
- Ability to execute multiple tasks in a fast paced environment.

Skills & Abilities

- **INITIATIVE:** Possesses creativity and open-mindedness in developing strategies and delivering Association goals.
- **RESPONSIBILITY:** Demonstrates moral, ethical, and fiscal responsibility.
- **FLEXIBILITY:** Demonstrates ability to perform multiple tasks in an environment where priorities can change rapidly.

- **PARTICIPATION:** Establishes relationships and maintains a positive working relationship with students, staff, and clients.
- **CONSIDERATION:** Recognizes and fosters a culture of acceptance and inclusiveness.
- **TEAMWORK:** Works cooperatively and effectively with others to set goals, resolve problems, and make decisions that foster organizational goals.
- **EFFICIENCY:** Sets priorities, develop a work schedule, monitor progress, track details, and data.