



Example of First Cook Job Description

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Our innovative and growing company is looking to fill the role of first cook. Thank you in advance for taking a look at the list of responsibilities and qualifications. We look forward to reviewing your resume.

Responsibilities for first cook

- Maintains consistency for all items leaving the Pastry Shop
- Uphold all sanitation and hygiene standards
- Promote and maintain a cohesive teamwork environment which promotes development
- Understands and maintains Health and Safety Policies in a safe and injury free workplace by following Occupational Health & Safety standards, Safe Work Practices, complying to all sanitation and Equipment Safety Checklist for operation and maintenance, WHMIS
- Maintain fresh ingredients with proper rotation
- Understands and complies with employment harassment policies
- Able to push and pull heavy carts, lift boxes, reach for boxes, stand on feet for duration of their shift
- Prepare daily production of fresh artisan breads, rolls, muffins and all other bakeshop items according to the standard recipes
- Ability to weigh, cut, roll, and shape doughs by hand
- Responsible for the Sourdough starters

Qualifications for first cook

- Physically and mentally fit to work long hours
- CCC designation an asset
- First Aid Certification is preferred
- Minimum one year professional cooking experience in commercial food

- Minimum 3 years cooking experience in at least two different kitchen sections
garde manger, banquets, a la carte, breakfast