



## JOB DESCRIPTION

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**JOB TITLE:** COMMIS DE CUSINE 1

**DEPARTMENT:** Kitchen

**REPORTS TO:** Food & Beverage Director

### ABOUT US

Are you looking for a job that allows you to lead a team and perfect your skills while providing a stable income, regular shifts, and excellent career prospects? South Beach Casino & Resort is a leading company in the gaming and entertainment industry. As a legendary award-winning world-class resort, South Beach Casino & Resort offers a culture of gracious hospitality and comfort, featuring expansive food and beverage offerings.

### JOB SUMMARY

Prepares and cooks meals for guests of the restaurant, lounge, and room service to the highest standard outlined by management creating and culturing overall satisfaction at all levels.

### ESSENTIAL DUTIES AND RESPONSIBILITIES

- Prepare food and provide prompt, courteous and accurate service to all customers as per organizational standard of quality, as directed
- Control food wastage without compromising on food quality
- Make sure all food is prepped in production sections for smooth kitchen operations
- Always ensure hygiene and cleanliness of his/her area
- Assist the Chef de Partie and Demi Chef de Partie in implementing and following organizational standards on food quality, preparation, and presentation
- Be responsible, and maintain all kitchen equipment in his/her section and ensure it is in good working condition
- Follow and maintain all company policy and procedures
- Ensure exact collection of perishables, grocery, and meat/fish items as per the storeroom requisition
- Ensure timely cleaning and sanitization of all the equipment and tools in an appropriate hygienic manner
- Recommend daily requirements from storeroom to the demi chef de partie
- Coordinate with another kitchen, food, and beverage sections, housekeeping and maintenance when required
- Other duties as assigned

### QUALIFICATIONS AND REQUIREMENTS

- Minimum of 1 year of culinary experience required preferably in a hotel/casino or large kitchen environment
- Safe Food Handling Certification required
- Certificate of Diploma from a recognized Culinary School is considered an asset
- Possess strong leadership, organization & communication skills
- Works well with others and demonstrates good team spirit with an open mind



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- Self-motivated, with the ability to make effective decisions
- Demonstrates initiative, and the ability to work with minimal supervisor
- The ability to maintain high service levels under pressure
- Ability to work a flexible schedule

### PHYSICAL REQUIREMENTS

- Able to lift, carry and pull up to 50lbs and able to constantly stand and walk throughout shift
- Able to withstand exposure to kitchen equipment which includes large and small ovens, stoves, mixers, fryers, fridges, and freezers as well as blast freezers

### BENEFITS

- Competitive Salary
- Dental care
- Vision care
- Health care
- Employee assistance program
- Wellness program
- Pension Plan

The incumbent must obtain and maintain approval from the Liquor, Gaming and Cannabis Authority of Manitoba.

### HOW TO APPLY

Please send your Cover Letter & Resume the following:

- Apply online at <https://www.southbeachcasino.ca/careers/>
- Email at: [hr@southbeachcasino.ca](mailto:hr@southbeachcasino.ca)
- Fax: (204)766-2266
- Mail: PO BOX 777 Scantebury, MB R0E1W0
- In Person at the Hotel

We seek diversity in our workplace. Indigenous Persons, Women, Visible minorities, and Persons with a disability are encouraged to self-declare on their resume and/or cover letter.

Thank you to all applicants, however only those selected for an interview will be contacted.