



JOB DESCRIPTION

JOB TITLE: APPRENTICE KITCHEN

DEPARTMENT: Kitchen

REPORTS TO: Food & Beverage

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

- Help prepare food and provide prompt, courteous and accurate service to all the customers as per organizational standard of quality, as directed
- Help control food wastage without compromising on food quality
- Help prepare food in production sections for smooth kitchen operation, as directed
- Ensure hygiene and cleanliness of his/her area
- Assist commis de cuisine 1 and 2, chef de partie and demi chef de partie in implementing and following organizational standards on food quality, preparation, and presentation
- Be responsible for maintaining all kitchen equipment and ensuring the equipment is in good working conditions
- Take responsibility for adherence to all organizational policies and procedures
- Ensure exact collection of perishables, grocery, and meat/fish items as per the storeroom requisition
- Recommend daily requirements from storeroom to the demi chef de partie
- Coordinate with other kitchens, food, and beverage sections, housekeeping and maintenance when required
- Learn all basic knife and cutting skills
- Understand and train basic South Beach Casino & Resort standards and prep
- Other duties as assigned

QUALIFICATIONS AND REQUIREMENTS

- 6 months or less experience in a culinary setting preferably in a hotel/casino or large kitchen environment
- Safe Food Handling Certification is an asset.
- Possess strong leadership, organization & communication skills
- Works well with others and demonstrates good team spirit with an open mind
- Self-motivated, with the ability to make effective decisions



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- 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
- Fax: (204)766-2266
- Mail: PO BOX 777 Scanterbury, 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.