

Cook (Part-Time)

Downtown Ottawa Hotel

Pay: From \$26.75/hour

Schedule: 8–24 hours per week | Must be available Monday–Sunday, 6:00 AM – 2:00 PM (weekends and holidays as needed)

We are seeking a reliable and detail-oriented **Cook** to join a dynamic kitchen team. In this role, you will prepare high-quality dishes while maintaining strong standards for food safety, presentation, and efficiency. This is a great opportunity for someone who enjoys working in a fast-paced, team-oriented environment and takes pride in delivering excellent culinary experiences.

Key Responsibilities:

- Prepare and cook menu items according to established recipes and presentation standards
- Ensure food quality, consistency, and portion control
- Maintain cleanliness and organization of kitchen workstations
- Follow proper food handling, sanitation, and safety procedures (including HACCP standards)
- Monitor food rotation using FIFO (First In, First Out) practices
- Assist with receiving and storing deliveries
- Support inventory counts and kitchen organization
- Operate kitchen equipment safely and efficiently
- Work collaboratively with team members to ensure timely service
- Accommodate special dietary requests when required

Qualifications:

- High school diploma or equivalent required
- 1–2 years of experience in a kitchen environment (hotel or upscale restaurant preferred)
- Food Handler Certification required
- Strong knowledge of cooking techniques and kitchen operations
- Experience in a high-volume kitchen is an asset
- Knowledge of food safety and sanitation regulations
- Strong attention to detail and organizational skills
- Ability to work flexible hours, including weekends and holidays

Physical Requirements:

- Ability to stand for extended periods (up to 8 hours)
- Ability to lift and carry up to 50 lbs
- Comfortable working in a fast-paced, high-temperature environment
- Manual dexterity to safely use kitchen tools and equipment

If you are passionate about food, enjoy working as part of a team, and are committed to maintaining high culinary standards, we encourage you to apply.