



Job Listing: Cook II

Job Type: Culinary

Centerplate and our partner venues have been defining extraordinary experiences through thoughtful hospitality, expertly delivered, for more than 80 years at gathering places across North America and the United Kingdom. As the pioneer and leader in live event hospitality, we are committed to making the time that people spend together more rewarding and more valuable. "Making it better to be there since 1929."™

Location: We are seeking a Cook (Level II) for the St. John's Convention Centre

Venue Description: State of the art design in a 500-year-old city. Located in the heart of downtown St. John's, the newly expanded Convention Centre boasts 47,000 square feet of divisible meeting space and plenty of old world charm in this historic city by the sea.

Principal Function

The Cook II position performs as a mid-level short order or grill cook among its peer cook positions. The Cook II will assume stations requiring a moderate level of difficulty and will perform responsibilities for food preparation that require a more sophisticated level of detail, experience and expertise than Cook III, but not as complex as the Cook I.

This position may exist in a convention center, a sporting or events arena, restaurant or other type of entertainment-related venue that is managed by Centerplate.

The Cook II will contribute to Centerplate's operational and financial success by following all Centerplate culinary standards for sanitation and preparation to ensure that food product is of the highest quality in taste and appearance, to satisfy guest expectations and to maximize food revenues.

Essential Responsibilities

- Prepare and coordinate orders to ensure they are cooked timely and with accuracy and prepared with the absolute highest quality of taste and presentation.
- Comply with all established health, sanitation and safety procedures.
- Contribute to goal of 100% customer satisfaction through personal commitment to customer service and leading the culinary team by example.

Qualifications/Skills

Required:

- Minimum of 1-2 years experience in food preparation in a fast paced environment.
- Must be able to interact verbally and listen attentively to co-workers and supervisors.
- Ability to follow written and oral direction.
- Ability to work under pressure and independently.

Preferred:

- Culinary degree from an accredited college or university.
- 2+ years experience in food preparation in a fast paced environment.

Other requirements include but are not limited to:

Able to work effectively and safely while subject to wet floors, temperature extremes and excessive noise; must be able to lift up to 50 pounds in weight; must be able to maneuver in an often tightly-quartered environment.

Hours are often extended or irregular to include nights, weekends and holidays.

****Please include salary requirements when applying. ****

Thank you for expressing interest in employment with Centerplate. While only those candidates considered for this position will be contacted, your resume will remain on file for 90 days.

Centerplate is an Equal Opportunity Employer.

Email resumes to: rejean.roch@centerplate.com

