First Cook

Living Water Resorts

Job ID
8986

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LOCATION	DATE POSTED	EXPIRY DATE
19 Keith Ave., Collingwood, ON| Ontario	08-04-2026	03-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 21.98	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

DEPARTMENT: Kitchen
REPORTS TO: EXECUTIVE CHEF / SOUS CHEF

Living Water Resorts prides itself in its people. As a company we are committed to attracting and retaining the best talent. From part-time jobs, to co-operative education experiences, to Leadership positions, Living Water Resorts offers you the perfect place to build your resume and spread your wings.

At Living Water Resorts, we're looking for dynamic, energetic people join a truly unique employment experience where you are expected to:
•take advantage of the many perks the resort offers
•give back to your community
•look after yourself and nurture your emotional, spiritual, and physical wellbeing
•make friends and lasting connections so that your job is fun and rewarding

We're looking for enthusiastic people…
Living Water Resorts is committed to supporting a culture of diversity and inclusiveness across the organization. We believe in equal opportunity and it is our priority to ensure a barrier-free recruitment and selection process. Should you require accommodation in relation to any of the materials or processes used during the recruitment and selection process, please notify Human Resources. Living Water Resorts will make every effort to accommodate persons with disabilities in a timely, effective and suitable manner.

Focus of the position supports and assists the Kitchen in the processes, preparation, storage and service of food for the restaurant. Generally will work sauté / grill station, but occasionally overlaps to the salad / appetizer station as well as banquet work as required depending upon business volumes.

Wage: $21.98 hourly
Hours: 30 to 44 hours per week
Employment Type: Permanent, Full-time

Number of Vacancies: 2 positions

Work Location: On-site

Please Email your Resume to: mpearson@livingwaterresorts.com

Job Description

DUTIES INCLUDE:

• Demonstrates through their own behaviour the Service Culture Standards of Living Water Resorts in providing a fun and caring environment for our guests / members and fellow team members which in turn will create special memories.

• Responds to guest complaints and resolves them in a way that ensures the guest is satisfied, will return again and that every guest departs happy.

• Maintains and delivers a “no compromise” attitude towards providing the highest possible level of Hospitality, Quality and Value to the guest.

• Adheres to all of the mandatory written standards of operations, policies, procedures, manuals, oral instructions, employee handbook, collective agreement that is in place at Living Water Resorts.

• Actively works with managers and front line staff with food quality and buffet set-up, etc.

• Must be up to date with Banquet Event Orders (BEO’s) and organize prep work as needed.

• Mandate grill / sauté / bar / garde manger / desserts / banquets. Assist all other cooks as needed.

• Process raw goods for pre-preparation.

• Place vegetable order at the end of the night (if manager is not present), in accordance with management.

• Properly store all food inventories according to correct food handling guidelines.

• Maintain the inventory order board.

• Maintain the night line staff if applicable.

• The correct preparation of all foods according to recipes and / or instruction.

• Provides superior presentation of food for our guests.

• Work the sauté station – breakfast, lunch and dinner.

• Keep full uniform, self and work area clean and sanitized.

• Abide by all schedules, kitchen rules and regulations.

• Encourage, support and teach other culinary employees.

• Be a part of organizing, and maintaining order and cleanliness in the kitchen area.

• Generates ideas for continuous improvement within the department.

• Has a general knowledge of the resort’s facilities and services.

• Must hold a valid Safe Food Handling Certificate.

• Adheres to all Health & Safety policies and procedures and works in a safe manner at all times.

• Must possess excellent interpersonal and organizational skills and have a strong ability to prioritize.

• May perform other duties and functions as assigned based on business levels throughout the resort.

Working Conditions

•Works the majority of the time indoors

•Exercise care when handling knives, glassware and dishes

•Works with open flames, deep fryers and hot ovens.

•May be exposed to hazardous chemicals

•May carry hot or cold trays of food

•Must be able to bend, reach, lift at least 30lbs

•Must be able to walk and stand for an average of 8 hours per shift

•Must be able to work flexible hours including early mornings, evenings, weekends and holidays

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ADDITIONAL INFORMATION

Security and safety

Basic security clearance

Work conditions and physical capabilities

Attention to detail, fast-paced environment, physically demanding, repetitive tasks, standing for extended periods, work under pressure

Personal suitability

Client focus, dependability, excellent oral communication, flexibility, initiative, judgement, organized, reliability, team player, time management

Benefits

Dental plan, health care plan, free parking available, on-site amenities, on-site recreation and activities

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