



WALNUT BEACH RESORT

RICH IN LIFE. RICH IN MEMORIES.

JOB POSTING

Position:	Breakfast Cook	Property/Location:	Walnut Beach Resort
Department:	Operations	Address:	Osoyoos, BC
Reports to:	Restaurant Chef	Employment:	Regular, Full Time

THE PROPERTY

Walnut Beach Resort is a full-service strata resort with 112 guest rooms and suites located on Osoyoos Lake in the South Okanagan wine region.

Walnut Beach resort is committed to ensure each position in our company is treated equally and with the utmost importance. We value the inclusion & diversity of our employees and want each of them to experience a welcoming atmosphere that delivers respect, compassion and professionalism. We believe that inclusion & diversity **creates memorable experiences** for both our associates and guests during their time at The Walnut Beach Resort.

JOB SUMMARY

We are looking for restaurant breakfast cook, available to also work weekends, who is outgoing, friendly, and professional with flexible shifts from breakfast and lead into lunch service as the season evolves. Our Culinary & Front of house team delivers exceptional food and drink while creating a unique experience for every one of our resort guests.

JOB RESPONSIBILITIES

- Sets up the line
- Prepares each menu item (breakfast), adheres to special dietary requirements. Afternoon, and evening prep work assigned according to hotels' recipes.
- Follow proper safety, hygiene, and sanitation practices at all times.
- High level of guest satisfaction with food presentation and quality.
- Utilizes recipes for all food production, and adheres to the menu quantity and quality set.
- Assists or stores deliveries in an organized manner. FIFO
- Follows kitchen procedures and communication guidelines.
- Maintenance of clean and sanitary food service areas.
- Applies Food safe practices to food prep, service, and storage areas.
- Safe and proper use of all equipment.
- Reports all equipment failures to the leadership team.
- Maintains safety and cleaning checklists as required.
- Be conversant with cleaning standards, routines, and expectations.
- Safe control over all sharps (knife checks), reporting discrepancies.
- Performance of all other related duties as assigned.

EXPERIENCE AND QUALIFICATIONS

- Experience working with breakfast/bistro setting
- Valid Food Safe certification & First Aid is recommended