



Cook

Love hospitality? Love to meet and interact with fun people? Love to work in a friendly environment? Come train to be a top **Cook** with us!

The Boulevard Club was announced as the **Great Place To Work** in Hospitality and Retail Industry in Canada for 2023 with 23% higher employee satisfaction rate compared to other typical organizations in the Industry.

- We'll train you!
- We'll feed you!
- We'll reward you!
- We'll offer you an opportunity for your career!

Learn with us the fundamentals of the private club industry. Develop skills and experience in the function of your choice. Participate in innovative projects. Receive one-on-one career advice from the General Manager and/or Department Head.

The Boulevard Club is located 10 minutes west of downtown Toronto on the shores of Lake Ontario is looking for AMAZING people like you!

Placement Overview

This is a paid internship opportunity with gratuity, this role requires to be on-site. There are no vaccination requirements. Under the supervision of the Executive Chef, you will be:

- Assisting in the pre-preparation of food products, obtain necessary ingredients and clean food preparation equipment such as utensils and work areas.
- Maintaining a high standard of safe food handling, hygiene and sanitation practices in accordance to the standards.
- Executes, guides and assists in all preparation of line mise en place and production Obtaining necessary products and small equipment items required for food preparation.
- Following manufacturers' instructions when operating food production and serving equipment.
- Returning soiled food preparation utensils and other smallware items to the proper areas.
- Utilizing ingredients to minimize waste and spoilage.
- Preparing food in accordance with the established presentation, portion, and recipe standards.
- Maintaining a neat professional appearance and always observing personal cleanliness rules.
- Cleaning all areas of the kitchen. Sanitizing areas where applicable.
- Storing and rotating foods using the FIRST IN-FIRST OUT method.
- Covering, labeling, and neatly storing all current and leftover products that are re-useable.
- Organizing fridges, freezers, and storeroom daily.
- Producing what is necessary on daily production and preparation lists assigned by Sous Chef / Executive Chef.
- Assisting with other duties as assigned by other culinary team members.

The Boulevard Club is an inclusive work environment and as such, has a workplace accommodation policy in place. Accommodations are available, upon request, for the interview process and other selection stages for internship applicants with accessibility needs. Please contact Human Resources to discuss further.

Interested applicants are invited to forward their resumes in confidence to careers@boulevardclub.com

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