Third Cook

Living Water Resorts

Job ID
8984

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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 19.34	Experience an asset	Secondary (high) school graduation certificate

Job Details

DEPARTMENT: Kitchen
REPORTS TO: Executive Chef, Sous Chef, F&B Manager

Living Water Resorts prides itself in its people and is committed to attracting and retaining the best talent. From part-time to full-time jobs, seasonal, co-operative education experiences to Leadership positions, Living Water Resorts offers you the perfect place to build your resume.

The 3rd Cook position supports and assists the kitchen in the processes, preparation, storage and service for the restaurants and banquets. This position supports the 1st and 2nd Cooks, Sous Chef and Executive Chef in all requested food preparation matters.

Wage: $19.34 hourly
Hours: 30 to 44 hours per week
Employment Type: Permanent, Full-time
Number of Vacancies: 4 positions
Work Location: On-site
Please Email your Resume to: mpearson@livingwaterresorts.com

Job Description

JOB DUTIES INCLUDE:
• Actively works with management and frontline staff in the quality and delivery of all food items.
• Able to work garde manger, appetizers, desserts, breakfast, lunch and dinner prep and service.
• Maintain food inventory and order board
• Process raw food items for pre-preparations
• Properly store all food inventories according to correct food handling guidelines
• The correct preparation of all food according to recipes and instructions and maintain consistency and accurate plating.
• Provide superior quality and presentation of all food
• Organize and maintain order and cleanliness throughout the kitchen area
• Thorough knowledge of all menu items

• Up to date on Banquet Event Orders (BEO’s) for all banquet events and prep work with buffet or a la carte preparations as required.
• Adheres to all Health & Safety, Safe Food Handling and sanitation policies and procedures and works in a safe manner at all times.
• General knowledge of the resort’s facilities and services
• May perform other duties and functions as assigned based on business levels throughout the resort by the Executive Chef, Sous Chef and F&B Manager.

QUALIFICATIONS:
• Previous restaurant kitchen work experience
• A graduate or enrolled in a College Culinary program an asset
• Basic knife handling skills
• Food Safe Handling Certificate
• Possess strong organizational, time management and multi-tasking skills
• Professional attitude, team player
• Knowledge of health and safety practices as directed by the Occupational Health and Safety Act and the resort’s health and safety and food safe handling procedures and standards

WORKING CONDITIONS:
• Works the majority of time indoors, and on occasion outdoors for special events
• Exercise care when handling knives
• Works with and around open flames, deep fryers and hot ovens
• Must be able to bend, reach and lift at least 30lbs.
• Requires heavy lifting on occasion
• May be exposed to hazardous chemicals
• Must be able to walk and stand for an average of 8 hours per shift.
• Must be able to work flexible hours including mornings, afternoons, evenings, weekends and holidays.

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

At Living Water Resorts, we consider equity, diversity and inclusivity our foundation to success along with our Core Values of Caring, Character, Chemistry and Competency. We believe in equal opportunity and it is our priority to ensure a barrier free recruitment and selection process and if you require accommodation in relation to any materials or processes used during the recruitment and selection process, please notify Human Resources. We will make every effort to accommodate persons with disabilities in a timely, effective and suitable manner.

The job description is not limited to those duties specifically listed and can change at anytime in order to adapt to business demands or organizational changes.

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