



Job Situation

Busy kitchen in resort lodge. Teamwork under direction of chef. Reporting to executive chef. Shift work, days and nights.

Weekly Hours of Work

35

Overtime

Monthly Salary

\$3,200

Student Loan – Owing

Student Loan – Monthly Payment

Duties

Cut or trim foods to prepare for cooking. Make soups, salads, appetizers. Prepare breakfasts and lunches. Assist chef in food preparation. Supervise helpers. Maintain inventory and order supplies.

Prospects

Specialization, such as baking or ethnic foods. Progression to chef, with further training. Self-employment.

Job Title

Cook

National Occupational Classification (NOC)

6242

Job Description

The cook in a large luxury restaurant will work under the direction of a chef who does the planning of the menus and the purchasing of fresh ingredients such as meat, fish, fruit, and vegetables. Chefs invent and perfect their own recipes, and often specialize in certain areas such as sauces or pastries. They perform the most skilled tasks in the kitchen with assistance from the cooks. It is important to remember that these recipes are often the chef's pride and joy and you need to treat them with respect to avoid making anybody mad.

Shiftwork is the norm in this job and some cooks handle the daytime production, turning out breakfasts and lunches, doing baking and other preparation for the busy evening shift. A fresh team will start in the late afternoon to prepare entrees and fresh desserts for the evening meal, when the customers are often eating more for pleasure than to satisfy their hunger.

Good organization and teamwork are essential. An experienced crew can time their efforts so that the perfectly done steak hits the plate only seconds before the vegetables are added by someone else and the garnish is prettily arranged as the server swoops in to pick up the meal. Food storage and preservation is an important issue because the profit margin on food is very small. If food goes bad in the coolers because of improper handling, it can wipe out the day's profits and get the person responsible a serious telling-off. You need to be strict when dealing with workers relating to food preservation, but you never want to be rude.

A resort or hotel kitchen is an excellent opportunity for cooks who want to become fine chefs or develop the management and organizational skills that executive chefs need. Employment opportunities for good cooks and chefs are many and varied, from cruise ships to logging camps and everything in between, as well as the possibility of opening your own place and joining the ranks of the self-employed.