

COOK AT BEAR DEN ASPEN

JOB DESCRIPTION

Bear Den Aspen, our café & bakery is open daily from 6.30am to 5pm. It serves homemade and freshly baked goods, breakfast, soups, salads, sandwiches, bowls and ice cream. All produce is as seasonal, local and organic as possible. The majority of menu items vary on a monthly basis accordingly.

Joonas is our wine & tapas bar. It operates seasonally, from 5pm to 11pm. The menu consists of family style share plates, using seasonal, local and organic produce as much as possible. The majority of menu items vary on a monthly basis accordingly and the type of food served is ethnically diverse and innovative.

1. RESPONSIBILITIES

- Ensure that proper preparation procedures have been completed
- Prepare the cooking area for the shift
- Maintain the highest level of food quality obtainable
- Communicate with coworkers, wait staff, and management
- Ensure customer satisfaction and seek feedback on menu items
- Become aware of what is happening in the dining room
- Account for every food item used
- Maintain a clean and safe kitchen
- Follow all health and safety regulations
- Control and limit waste
- Communicate all ideas for improvements and/or concerns to management team
- Attend all kitchen staff meetings and management team meetings
- Fill out all forms required

- Maintain all kitchen equipment and utensils
- Keep kitchen area organized and clean
- Follow proper rotation procedures
- Label and date all products used
- Follow Executive Chef's instructions and/or suggestions

2. REQUIREMENTS

- Excellent organizational skills
- Strong work ethic and willingness to learn and innovate
- Ability to spot and resolve problems efficiently
- Capable of delegating multiple tasks
- Excellent communication and leadership skills
- Advocate for sustainability and a healthy lifestyle