



Food Services- Restaurant Cook

We are looking for someone who LOVES TO COOK! Summer House Park is a family owned and operated camping and cottage resort on Miller Lake. In addition to a quality camping experience, we also offer two on-site restaurants: The Shoreline Restaurant and Corbetta's Pizza. The Shoreline has been offering delicious home-style breakfasts and lunch for over 45 years. Corbetta's Pizza is a wood-fired pizza kitchen within the same building, providing an in-house and take out menu of Neapolitan-style pizza, appetizers, salads, and fried foods. These restaurants share a common licensed indoor dining area and patio overlooking Miller Lake, where guests from within our campground and our local community enjoy dining with us.

What You Will Do:

- Plan, prepare and present a variety of food items including breakfast, lunch and pizza
- Assist in menu planning, food inventory, food purchasing and food quality
- Inspect and sanitize food preparation areas, equipment, work surfaces, and serving areas, to ensure safe food-handling practices
- General cleaning in the kitchen area, including equipment, dusting, laundry and mopping
- Assist with food waste reduction, recycling and composting systems to improve restaurant sustainability practices
- We are a small team, so periodically assisting with other restaurant operation such as serving or dish washing is required

What You Will Bring:

- Knowledge of food preparation, food safety practices and commercial kitchen hygiene
- Ability to manage kitchen's organizational and planning duties
- Minimum two years of experience cooking is preferred
- Knowledge of dough preparation and pizza making is an asset
- Smart Serve and Safe Hands Food Handling Certifications required
- Ability to remain calm in a fast-paced environment and work well with a small team
- Excellent customer service skills; effective verbal communication skills
- Attention to detail
- Willingness to take instruction and receive feedback
- Comfortable with preparing guest receipts and sales ability including familiarity with handling cash and point of sales machines and Touch Bistro Restaurant software

Duration/Hours/Compensation:

Full-Time Seasonal- May/June to mid-October. Starting wage: \$18-\$21 / hour based on experience. Employee Accommodations are available for limited positions.

Summer House Park is an inclusive and equal opportunity employer and strives to ensure that working conditions meet the needs of persons of all abilities. As such, Summer House Park will provide reasonable accommodation for any successful applicant, as requested during their position.

Conestoga College ‘Culinary Management’ Co-Op Program Work Term Abilities:

- Demonstrate fundamental culinary skills and knowledge necessary to plan, prepare and present menu items
- Demonstrate safe food and equipment handling skills
- Apply cost control techniques for food and beverages
- Familiar with food safety and sanitation procedures
- Apply cost control techniques for food such as inventory, purchasing and receiving procedures
- Use human relations skills and maintain professionalism while working in the food service environment
- Provide excellent customer service in dining room settings
- Computer skills in Microsoft Word, Excel and PowerPoint
- Smart-Serve Certified
- Food Safety Certificate