JOB DESCRIPTION

| **TITLE** | BREAKFAST COOK |
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| **Reports To**  | [Insert Title] |

**Job Purpose**

The Breakfast Cook is responsible for preparing and cooking breakfast meals, ensuring high-quality food presentation and timely service. This role maintains kitchen cleanliness, follows food safety regulations, and contributes to a positive dining experience for residents and guests.

An effective Breakfast Cook is detail-oriented, efficient, and skilled in breakfast preparation techniques. This person ensures consistency in food quality while working in a fast-paced environment.

**Duties and Responsibilities**

Overall Responsibilities:

* Prepare and cook breakfast items according to menu specifications
* Ensure food is presented and plated to high standards
* Monitor food stock levels and assist with inventory management
* Maintain a clean and organized kitchen workspace
* Follow food safety and sanitation guidelines
* Assist in meal planning and preparation for special events when required
* Communicate effectively with kitchen staff and dining room employees
* Support a positive and team-oriented work environment
* Perform additional duties as assigned

**Key Qualifications**

* High school diploma, formal culinary training, or apprenticeship
* 2–5 years of cooking experience, preferably in breakfast service or fine dining
* Safe Food Handling Certificate
* Basic knowledge of kitchen equipment and food handling procedures
* Clear city, provincial, or out-of-province criminal record check for the vulnerable sector
* Current First Aid/CPR certification (preferred)

**Core Competencies**

* Strong multitasking and time management skills
* Excellent communication and teamwork abilities
* High standards of hygiene and cleanliness
* Ability to work efficiently under pressure and meet service deadlines
* Passion for food and continuous learning

**Working Conditions**

* Schedule is typically [Insert schedule, e.g., 9:00 AM to 5:00 PM, Monday through Friday]
* Full-time position with early morning shifts
* Fast-paced kitchen environment requiring extended periods of standing
* May involve weekend and holiday shifts
* Exposure to heat, steam, and kitchen equipment hazards