

201896 - Culinary Cook - Marriott Guyana – Georgetown

Job Posting Information

Term Posted:	All Terms
Job Title:	Culinary Cook
Job Type:	Co-op/WIL
Job Location:	Georgetown, Guyana
Job Start Date:	January 6, 2025
Job End Date:	May 2, 2025
Salary range (annually/hourly):	GYD 639.24 Hourly - Frequency of Pay is Fortnightly, 40 hours per week
Responsibilities:	<p>Communication</p> <ul style="list-style-type: none">• Speak to guests and co-workers using clear, appropriate and professional language.• Talk with and listen to other employees to effectively exchange information.• Provide assistance to coworkers, ensuring they understand their tasks. <p>Working with Others</p> <ul style="list-style-type: none">• Support all co-workers and treat them with dignity and respect.• Partner with and assist others to promote an environment of teamwork and achieve common goals.• Develop and maintain positive and productive working relationships with other employees and departments. <p>Quality Assurance/Quality Improvement</p> <ul style="list-style-type: none">• Comply with quality assurance expectations and standards. <p>Physical Tasks</p> <ul style="list-style-type: none">• Stand, sit, or walk for an extended period of time or for an entire work shift.• Reach overhead and below the knees, including bending, twisting, pulling, and stooping.• Move, lift, carry, push, pull, and place objects weighing less than or equal to 25 pounds without assistance. <p>General Kitchen</p> <ul style="list-style-type: none">• Prepare all potentially hazardous foods at the correct temperature according to the HACCP guidelines.• Follow appropriate personal hygiene procedures to ensure food served to guests is safe for consumption, including disinfecting hands prior to handling food and wearing a hat/hairnet and proper footwear.

- Follow and ensure compliance with food safety and handling policies and procedures, such as product rotation, First In-First Out (FIFO); dating, labeling, cleaning, and organizing coolers/freezers/storage areas; and Cold Chain compliance, across all food-related departments and areas.
- Ensure the quality of the food items and notify manager if a product does not meet specifications.
- Operate ovens, stoves, grills, microwaves, and fryers to prepare foods.
- Communicate any assistance needed during busy periods to the Chef to ensure optimum service to guests.
- Monitor the quantity of food that is prepared and the portions that are served in to control food waste and ensure that good food is not thrown away.
- Report maintenance issues immediately to appropriate personnel (i.e., management or maintenance).
- Check and ensure the correctness of the temperature of appliances and food using thermostats and thermometers, including monitoring freezer systems, such as fans, drains, and doors, for proper operation, and report issues or problems to facility management.
- Maintain kitchen logs for food safety program compliance (e.g., A1, A2, QA).
- Maintain up-to-date knowledge of company Food Safety Programs within assigned area of responsibility, as well as all local, state, and federal regulations.
- Inform Chef of any excess food items that can be used in daily specials or elsewhere.
- Maintain food logs for all food products (e.g., production charts).

Sanitation and Maintenance

- Wash and disinfect kitchen area including tables, tools, knives, and equipment to ensure sanitary conditions and meet the departmental standards, including using sanitizers required by health department.
- Set-up and break down work station with required mise en place, tools, equipment and supplies, ensuring items are to established specs, ensuring adequate fill of containers, storing items appropriately, and cleaning station as appropriate.
- Follow and ensure compliance with sanitation and cleaning procedures and pest control guidelines, reporting pest control issues to appropriate personnel.
- Disassemble and assemble kitchen equipment following safety procedures when cleaning.

Kitchen Tools & Equipment

- Use kitchen tools safely and appropriately, including using appropriate tools to open cartons, boxes, and cans; keeping knives sharpened; using proper knife handling procedures; using correct knives for particular food item or specific task; using dry pads when moving hot material; and engaging all appropriate safety devices prior to operating equipment.
- Use measuring tools (for example, scale, measuring cups, measuring spoons) to precisely measure ingredients and portion sizes.

Food Preparation

- Prepare and cook food according to recipes, quality standards, presentation standards, and food preparation checklist, establishing priority items.
- Test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Prepare ingredients for cooking, including portioning, chopping, and storing food before use.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Wash and peel (if required) fresh fruits and vegetables to prepare them for cooking or consumption.
- Monitor food quality while preparing food and throughout the day utilizing the HACCP forms and production charts.

- Prepare special meals or substitute items, where possible, to satisfy guest requests.
- Regulate temperature of ovens, broilers, grills, and roasters.
- Pull food from freezer storage to thaw in the refrigerator, according to freezer pull chart.

Set-up

- Ensure proper portion, arrangement, and food garnish to be served to waiters or patrons, according to standards.
- Serve food (for example, soup, desserts, sides, entrees) in proper portions onto dishes, plates, mugs, and bowls, ensuring proper plate appearance.
- Inform Food & Beverage service staff of menu specials and out of stock menu items throughout the meal period.

Banquet/Buffer

- Breakdown work station and return and label back-up items according to proper food handling procedures.

Maintenance, Sanitation, and Cleaning Activities

- Ensure food storage areas are clean

Benefits:

- Exposure to new culture, work environment and networking opportunities on a global scale
- Practice and develop new skills within the hospitality industry including:
- Ability to work in a team and independently
- Exposure to a diverse range of clients in a cross-cultural context
- Excellence in customer service to resolve client concerns effectively
- Opportunity to work with Marriott Hotels, one of the largest hotel chains in the world

What's included in this experience:

- Transportation to and from airport and living accommodation upon arrival and departure in Guyana
- Shared student living accommodation free of cost
- Transportation to and from living accommodation and workplace
- Assistance with obtaining Visa, if required
- Monthly stipend in Guyanese dollars
- Meal for every 8 hours of shift work
- Students who demonstrate financial need may be eligible for a Seneca grant of up to \$2,000 to help offset their travel costs. Eligibility will be determined at the time of application - no additional application is required.

Note: Accommodations will be on a non-negotiable twin sharing basis (2 people share a room) and this will not be arranged for opposite genders; the same gender will share a room.

Qualifications:

PREFERRED QUALIFICATIONS

Education	Technical, Trade, or Vocational School Degree
Related Work Experience	At least 3 years of related work experience
Supervisory Experience	No supervisory experience.
License or Certification	None

CRITICAL COMPETENCIES

<p>Interpersonal Skills</p> <ul style="list-style-type: none"> • Team Work • Interpersonal Skills • Diversity Relations 	<p>Communications</p> <ul style="list-style-type: none"> • Listening 	<p>Personal Attributes</p> <ul style="list-style-type: none"> • Dependability • Stress Tolerance • Positive Demeanor • Safety Orientation • Adaptability/Flexibility • Presentation • Integrity • Initiative
<p>Organization</p> <ul style="list-style-type: none"> • Multi-Tasking • Detail Orientation 	<p>Stock and Inventory</p> <ul style="list-style-type: none"> • Food Storage and Rotation 	<p>Equipment and Tools</p> <ul style="list-style-type: none"> • Thermometer and Thermostat • Temperature Standards • Kitchen Tools • Kitchen Equipment • Cleaning Kitchen Tools/Equipment
<p>Basic Cookery</p> <ul style="list-style-type: none"> • Cooking Standards • Thawing Food • Recipe • Fish Storage 	<p>Butcher</p> <ul style="list-style-type: none"> • Protein Storage Guidelines 	<p>Set-up</p> <ul style="list-style-type: none"> • Station Setup

	Bussing <ul style="list-style-type: none"> • Food Handling 		
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How to Apply

Application Deadline:	September 26, 2024 11:59 PM
Additional Application Information:	<p><u>What's included in this experience:</u></p> <ul style="list-style-type: none"> • Transportation to and from airport and living accommodation upon arrival and departure in Guyana • Shared student living accommodation free of cost • Transportation to and from living accommodation and workplace • Assistance with obtaining Visa, if required • Monthly stipend in Guyanese dollars • Meal for every 8 hours of shift work • Students who demonstrate financial need may be eligible for a Seneca grant of up to \$2,000 to help offset their travel costs. Eligibility will be determined at the time of application - no additional application is required. <p>Note: Accommodations will be on a non-negotiable twin sharing basis (2 people share a room) and this will not be arranged for opposite genders; the same gender will share a room.</p> <p>Pay will be in Guyanese dollars - GYD 639.24 Hourly - Frequency of Pay is Fortnightly.</p>