

# Cook

Montana’s Collingwood

Job ID

**39522**

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/39522>

|                                         |             |                             |                                   |
|-----------------------------------------|-------------|-----------------------------|-----------------------------------|
| LOCATION                                | DATE POSTED | EXPIRY DATE                 |                                   |
| 79 Balsam St., Collingwood, ON  Ontario | 27-03-2026  | 23-09-2026                  |                                   |
| TYPE OF JOB                             | SALARY      | MIN. EXPERIENCE             | MIN. EDUCATION                    |
| Full Time                               | CAD 18.35   | 1 year to less than 2 years | No degree, certificate or diploma |

Job Details

Job Title: Cook

Employer details: Montana’s Collingwood

Job details:

Location: 79 Balsam St, Collingwood, ON L9Y 3Y6

Work location: On site

Salary: 18.35 hourly / 35 hours per week

Terms of employment: Permanent employment, Full time, Early morning, Morning, Day, Evening, Night, Weekend

Starts: As soon as possible

Vacancies: 1 vacancy

Overview:

Languages: English

Education: No degree, certificate or diploma

Experience: 1 year to less than 2 years

On site: Work must be completed at the physical location. There is no option to work remotely.

Work setting: Restaurant

Responsibilities:

Tasks:

Plan menus and estimate food requirements for their realization  
Prepare and cook complete meals or individual dishes and foods  
Prepare dishes for customers with food allergies or intolerances  
Inspect kitchens and food service areas  
Train staff in preparation, cooking and handling of food  
Order supplies and equipment  
Supervise kitchen staff and helpers  
Maintain inventory and records of food, supplies and equipment  
Clean kitchen and work areas  
Recruit and hire staff  
Manage kitchen operations

Additional information:

Work conditions and physical capabilities:

Fast-paced environment

Repetitive tasks

Standing for extended periods

Work under pressure

Personal suitability:

Flexibility

Organized

Team player

Time management

Employment groups:

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for persons with disabilities

Support for newcomers and refugees

Support for youths

Support for Veterans

Support for Indigenous people

Who can apply for this job?

The employer accepts applications from:

Canadian citizens and permanent or temporary residents of Canada

other candidates, with or without a valid Canadian work permit

How to apply:

By Direct Apply

Additional ways to apply:

By email:

[montanas3629@recipeunlimited.com](mailto:montanas3629@recipeunlimited.com)

By mail:

79 Balsam St,  
Collingwood, ON  
L9Y 3Y6

In person:

79 Balsam St,  
Collingwood, ON  
L9Y 3Y6

Between 12:00 p.m. and 05:00 p.m.

## **Job Description**

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