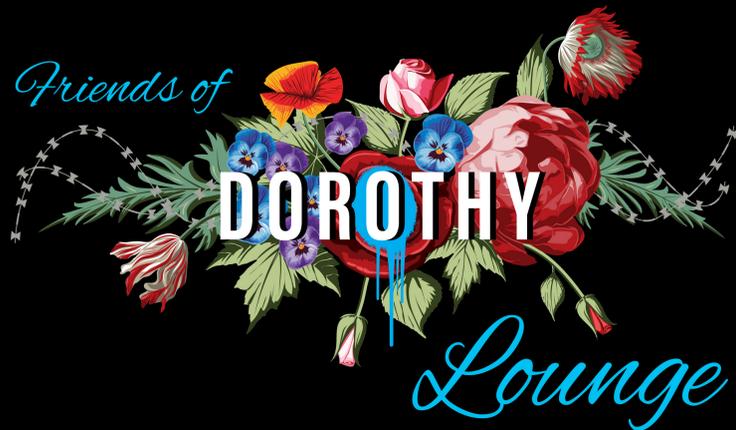


Line Cook

The Cook is responsible for the assembly, cooking, plating and garnishing of all food products according to specifications.



Duties and Responsibilities

- Ensure that dishes are prepared in a timely manner in accordance with recipes
- Ensure that all products received via deliveries
- Prepare and follow a daily prep sheet to indicate levels on hand and prep required
- Clean and organize the kitchen at all times
- Follow all required checklists and cleaning schedules during and following shift
- Assure the proper care and maintenance of all food service equipment
- Identify equipment needs for food preparation and service
- Ensure food quality and maintain high levels of cleanliness, organization, storage, and sanitation of food products
- Maintain a positive attitude that promotes teamwork within the restaurant
- Other duties as required

Skills Required

- Passion for the kitchen and for producing great product every day
- Strong communication and interpersonal skills, both written and oral
- Must be able to work a flexible schedule
- Must work well within a restaurant team culture
- Must be able to work with minimal supervision and have a strong initiative
- A positive and team-oriented attitude.
- You must be able to perform efficiently during high-volume peak periods
- Able to lift 50lbs
- Maintain a professional appearance, good hygiene, and grooming
- Must be eligible to work in the Canada

Education & Experience

- Food Safe Level 1 - Required
- Red Seal or equivalent - An asset, not required

APPLY NOW!

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