



Line Cook

We are looking for someone who is quick and diligent and willing to learn and improve with a professional and creative team. You will be required to keep strict standards with regards to food quality, health, and safety. The ideal candidate will be someone who takes initiative and enjoys enhancing their skills.

Responsibilities

- Execute orders on our food line with precision and care.
- Prep area for future use.
- Rotate product properly.
- Maintain a clean and orderly work station
- Ensure all food and other items are stored properly
- Perform other kitchen duties as assigned

Requirements

- Knowledge of health and safety rules in a kitchen
- Manual dexterity able to operate cutting tools and kitchen utensils
- A team player with good communication skills
- Patient with an ability to stay positive under pressure
- Very good physical condition and endurance
- High school diploma or equivalent is desirable; Training from a culinary school will be an asset

Job Type: Part-time and full-time positions. Morning and day shifts only, no evening shifts.

Wage: Commensurate with experience.