



Line Cook/ Kitchen Staff

Big Chute Marina is looking for individuals with the skill set necessary to successfully cook and coordinate the workings of a seasonally busy (May -October) restaurant kitchen. As our primary Kitchen cooks you are expected to have both culinary and restaurant experience, as well as the professionalism and drive to insist on presenting quality menu items. This cooking position requires extensive hours per week with evenings and weekend work for July and August.

CHEF RESPONSIBILITIES

- Cook and prepare quality menu items, Order supplies, food and ingredients based on rapidly shifting demand, Maintain inventory levels and conduct weekly inventories, Oversee necessary maintenance and repairs on kitchen appliances and Work effectively in a collaborate team environment

CHEF REQUIREMENTS

Culinary Experience - 2+ years, Ability to Work Well in pressure situations and in fast-paced restaurant environment, Excellent Communication Skills: written and oral Ability to conduct restaurant inventory and assess requirements. Willingness to work a flexible schedule, Ability to delegate tasks and maintain speed for quick kitchen service, Possess a valid government issued Food Handler's Certificate Ability to follow all sanitation procedures; Excellent physical condition and stamina Job Types: Full-time, Part-time Experience: Culinary: 1 year (Preferred)

Job Types: Full-time, Temporary

Interested applicants please email your resume to info@bigchutemarina.ca