



Job Description

Title: Line/PrepCook

Rate : \$21+ per hour depending on experience plus tips. FT (32+hours) eligible for extended health benefits plan after 3 months employment.

Job Summary: Working under the direction of the Head Chef, the Line Cook is responsible for the preparation of breakfast, lunch and dinner menu items, ensuring that they are cooked to perfection and well presented.

Reports to: Head Chef

Job Responsibilities

- Prepare and serve breakfast, brunch, lunch and dinnertime meals as instructed by the shift's lead chef in a timely manner so as to meet our customer satisfaction standards.
- Work in conjunction with other line cooks and kitchen staff to ensure that food is rotated on schedule from freezers and walk-ins to prep areas, and then on to the line for cooking.
- Adhere to established storage and waste control standards for meats, vegetables, fruits, and dairy products to ensure quality food is served
- Be willing and able to perform different tasks, such as entrée, side dish, dessert and appetizer prep, plate garnishing, and food portioning.
- Assist with shift changeover to ensure that customer's orders are filled before leaving.
- Maintain a clean and sanitary working environment at all times by observing kitchen rules and our chef's personal requirements.
- Understand proper food handling procedures as well as contamination controls.
- Be willing to assist with dishwashing duties when needed.
- Demonstrate professional and pleasant demeanor when interacting with visitors, vendors, and fellow staff members

Qualifications

- Previous experience working in food service is required
- BC Foodsafe Level 1 certified
- Must have solid communication and interpersonal skills
- Must be a hard worker committed with a strong work ethic .