



Job Title:	Line Cook
Department/Group:	Restaurant/Pub
Location:	Cobden/Foresters Falls
Level/Salary Range:	\$11.50-16 per hour (dependent on experience)
Position Type:	Full Time
Travel Required:	No
External posting URL:	www.whitewaterbeer.ca/jobs
Contact:	Chris Thompson
Applications Accepted by: EMAIL	jobs@whitewaterbeer.ca Subject Line: Line Cook

Job Description
<p>We are looking for a professional line cook to prepare food to the chef's exact specifications and to set up stations for menu. The successful candidate will play a key role in contributing to our customer satisfaction and acquisition goals as well as provide suggestions for locally sourced menu items. Job will begin immediately.</p>
Responsibilities
<ul style="list-style-type: none">• Set up and stock stations with all necessary supplies• Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)• Cook menu items in cooperation with the rest of the kitchen staff• Answer, report and follow executive or sous chef's instructions• Clean up station and take care of leftover food• Stock inventory appropriately• Ensure that food comes out simultaneously, in high quality and in a timely fashion• Comply with nutrition and sanitation regulations and safety standards• Maintain a positive and professional approach with coworkers and customers



THE IDEAL CANDIDATE WILL POSSESS:

- Experience not necessary but a definite asset
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks
- Familiar with industry's best practices
- Knowledge of seasonal ingredients and eagerness to use them in creative and delicious recipes

Education/Training/Experience:

- Commercial kitchen experience.