



JOB TITLE: Line Cook

Starting Wage: \$16 + (plus tips)

Wage will be based on experience level.

REPORTS TO: Head Chef & Owner

POSITION SUMMARY:

To collaborate with our head chef during menu changes, prepare cook and present food quickly and efficiently to the restaurant standard. Order product, train and guide new staff and with the key aim of managing the kitchen staff and activities when the head chef is not present. This position is for days, evening, civic holidays and weekends.

Kitchen staff must be aware of the following:

Workers must frequently withstand the pressure and strain of working in close quarters, standing for hours at a time, lifting heavy pots, and working near hot ovens and grills. Job hazards include slips and falls, cuts, and burns.

MAIN DUTIES AND RESPONSIBILITIES:

A Line Cook is responsible for:

- Working as a team, communication is very important.
- Helping your fellow coworkers. That means do dishes, make desserts and or ask where your assistance is needed when you are not busy.
- Preparing, cooking and presenting food quickly and efficiently, meeting our standards.
- All food prep should be completed in the morning and ready by 11 am. This means a clean working space free from unnecessary clutter as we want you to be focused on delivering our best quality of food and service at all times.
- Assisting in keeping the kitchen clean, hygienic and tidy at all times.
- Monitoring fridge temperatures. Must be between 4 or 1 degrees celsius.
- Keeping up to date with upcoming food specials and special events.
- Knowing the ingredients in each item on the menus. Be aware if they are vegan, vegetarian, gluten free, nut free etc.
- Working safely around kitchen equipment and report any maintenance issues to the manager.
- Maintaining personal knowledge. Write down recipes, ask questions, know what we have, what we are low on, what needs to be ordered etc.
- Organization is very important.
- Being involved and contribute as a team.
- Carrying out instructions given by the management team of Rebecca's Restaurant.
- Personal hygiene - Show up to work dressed appropriately, maintain short hair or wear a hat, short clean nails, wear long pants and non slip shoes.
- No smoking during service 11 to 3 or 5 to 9
- Watch your voice levels, music volume and choice of conversation topic. There are no doors so customers will hear you.

REQUIRED KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL ATTRIBUTES:

The Line Cook must know:

- Safe and efficient operation of a busy kitchen environment
- Safe Food Handling procedures
- Be motivated and take initiative.
- See beyond your minimum requirements. *This will aid in wage increase or job promotion.*
- Demonstrate a passionate commitment to the business.
- Welcome and embrace change, with a positive attitude.
- Work towards being able to work unsupervised in a busy environment.
- Work towards being able to prioritize tasks/prep
- Be honest, reliable and punctual.
- Please come to work at your scheduled time and be ready to work. Be respectful and professional

REQUIRED QUALIFICATIONS:

Preference given to applicants who have Culinary training/experience as a Line Cook, but we are willing to hire for attitude and train the right candidates

REQUIRED COMPETENCIES:

The Line Cooks should demonstrate the following competencies:

Essential Employability Skills

- Ability to work well under pressure and in a fast-paced environment
- Excellent written and oral communication skills
- Willingness to work a flexible schedule
- Experience with delegating tasks and maintaining fast speed of service

PHYSICAL DEMANDS

The typical physical demands of the Line Cooks include:

Strength Requirements:

- Ability to lift items of 30 lbs.

How to Apply:

Interested applicants can apply with cover letter and resume via email to Rebecca info@reccasrestaurant.ca indicating "Line Cook position" in subject line.

We'd like to thank all applicants for their interest but will only be responding to those selected for interview.