

Line/ Prep Cook

<b>Job Title:</b>	Line/ Prep Cook	<b>Job Category:</b>	
<b>Department/Group:</b>	Hospitality	<b>Location:</b>	Oliver
<b>Travel Required:</b>	No	<b>Wage:</b>	
<b>Position Type:</b>	Full-Time	<b>Start Date:</b>	Position Type (i.e.: full-time, part-time, job share, contract, intern)
<b>Job Overview</b>			
Reporting to the Chef and Sous Chefs, looking for eager, hard-working, passionate cooks to build a strong kitchen team. Our ideal candidates are creative professionals that will maintain our culinary standards.			
<b>Job Responsibilities</b>			
<ul style="list-style-type: none"> <li>• Set-up and stocking food items.</li> <li>• Preparing menu items during service.</li> <li>• Maintains standards for receiving, and storing food.</li> <li>• Ensures compliance with food handling and hygiene standards.</li> <li>• Recognizes products, presentations and flavors of superior quality.</li> <li>• Follows proper handling and the right temperature of all food products.</li> <li>• Practicing of holding and storage operations, stocking and food rotation, and guaranteed food service sanitation standards are met.</li> <li>• Practicing kitchen cleanliness, including the dish area during slower seasons when there is no dishwasher on staff.</li> </ul>			
<b>Job Qualifications</b>			
<ul style="list-style-type: none"> <li>• Basic culinary training or associate degree in culinary arts</li> <li>• Creative</li> <li>• Catering, banquet, or group menu experience is an asset</li> <li>• Flexible schedule including the ability to workdays, evenings, weekends, holidays and extended shifts</li> <li>• Capable of performing moderate physical activities, including standing, walking, climbing, reaching, and carrying. Requires lifting and moving objects up to 40 lbs. in weight.</li> </ul>			