

Line Cooks

Located on the Cheakamus river in the most beautiful pocket of BC, Fergie's Café in Squamish is actively recruiting for various kitchen positions, including Line Cooks.

Under the management and guidance of the Head Chef and the Sous Chef, we are seeking people with positive energy, strong reliability, and impeccable work ethic. Kitchen staff need to be able to thrive in a fast-paced work environment and adapt to change under pressure. Our team will be comprised of people who value a positive work environment and respectful communication practices, and of course, a passion for delicious, well-executed local fare.

You will have:

- A positive, self-motivated 'make it happen' attitude
- Culinary training and experience preferred
- Food Safe Certification preferred
- Proficient written and spoken English communication skills in order to effectively interact with team members in a busy kitchen environment
- Ability to work a variety of shifts across 7-day opening hours, days, evenings and weekends

We will provide:

- Staff incentives
- Long term employment
- The opportunity to grow develop your skills from our chef/management team
- Competitive wages
- Extended Health Benefits package
- Weekly Tip out
- Discounted staff meal
- We also dedicate ourselves to providing all staff with a safe and healthy working environment, committed to equality and fairness.

Line Cook Roles & Responsibilities

- Set up and stock stations with all necessary supplies (mise en place)
- Prepare fresh food for service
- Cook food to the correct doneness, maintain consistent portion sizes and presentation
- Coordinate with other kitchen staff to ensure food orders are completed in the correct order, simultaneously, in timely fashion
- Maintain the highest quality standards of food and presentation
- Follow recipes and standards consistently and accurately
- Comply with nutrition, Food Safe and sanitation standards
- Maintain a positive & professional approach with coworkers and restaurant guests
- Report to and follow instructions from the Head Chef and Sous Chef
- Clean up stations, replenish and take care of leftover food correctly
- Help prep cooks with daily tasks during slower times
- Complete day to day cleaning tasks, help with deep cleaning when needed

TO APPLY: Please send cover letter and resume to jobs@sunwolf.net

We thank all applicants for their interest in career opportunities with Sunwolf and Fergie's; however, only those applicants we wish to interview will receive a reply to their application.