Job Description

We are looking for a Seasonal Line/Prep Cook Team Member!

If you are passionate about local "made from scratch" food, love to cook, preserve and create amazing food dishes, we’d love to have you on our team!

Our business is growing! We are looking for a talented and driven candidate that can work in a fast-paced environment. The ideal candidate will work collaboratively with others, be creative and passionate about food and be focussed on excellence in customer satisfaction.

The Seasonal Line/Prep Cook reports to the Owner & Kitchen Supervisor, and is responsible for the following:

- Food production and preparation
- Ensure kitchen cleanliness and organization
- Assist with inventory and ordering
- Follow daily/weekly/monthly food production targets
- Follow established prep lists and proper ingredient measuring
- Prepare cooking ingredients
- Ensure quality control measures are followed and assessed on an ongoing basis
- Follow proper hygiene practices and food safety requirements
- Assist with Food Service when required
- Clean station and take care of food leftovers

Qualifications:

- Previous BBQ cooking work experience
- Reliable and hard working
- Must be able to work 4 days per week Thursday-Sunday to run BBQ for meat promotion (hamburgers)
- Must be able to work outside for the summer season
- Exceptional creativity and BBQ knowledge
- Experience with various types of BBQ equipment and tools
- Ability to work in a fast-paced environment
- Ability to work independently and remain efficient
- Excellent organization, planning and time management skills
- Strong people skills and communication abilities
- Ability to work with a dynamic and diverse team
- Effective Oral and Written communication skills
- Excellent customer service
- Valid driver’s license and means of transportation
- Ability to lift to 25 kg. on an occasional basis
- **Wage**: $17-18.50 per hour
We are an equal opportunity employer and we value the unique and growing diversity within Canada. We welcome everyone to apply! Only candidates selected for an interview will be contacted. Thank you in advance for your interest!

We are committed to a fair and inclusive work environment. We will endeavor to accommodate the needs of qualified applicants in all parts of the hiring process. If any accommodations need to be made during the interview process please contact hr@beyondrewards.ca

All resume information is received in confidence. While we appreciate and thank all applicants, we will only directly contact those candidates selected for interview.