



LINE COOK

We are looking for motivated individuals with a passion for food to join our Culinary team at this upscale boutique property. Line Cooks at The Sidney Pier Hotel & Spa will be required to produce innovative menu items with fresh local ingredients that are of the highest quality.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following. Other duties may be assigned.

- Ensure all menu items are prepared to the highest quality standards following written recipes and verbal instructions from the Chef
- Assist with all aspects of food preparation
- Monitor the quality of food received in the kitchen and ensure proper standards of food rotation and storage are met
- Ensure the highest standards of cleanliness in the kitchen are maintained
- Develop and maintain effective and productive working relationships with all other departments in the hotel; may be called upon to participate outside of department
- Provide exemplary guest service and standards that support and reflect The Sidney Pier Hotel & Spa's core values and initiatives

QUALIFICATIONS

- Food Safe level 1 certification required
- Food Safe level 2 an asset
- Minimum 1 year experience
- Knowledge of food handling and sanitation standards
- Understanding of use and maintenance of kitchen equipment
- Able to work effectively in an innovative and multi-tasked environment
- Good communication skills (verbal, listening, writing) and organizational skills
- Knowledge of local producers and products an asset
- Must be available to work a variety of shifts including evenings and weekends

BENEFITS

- Competitive wage
- 50% bus pass subsidy
- Free gym membership
- Free staff meals
- Discounts on hotel services (i.e. spa, dining, and hotel stays)
- Employee activities and incentives
- Extended Health & Dental Package (full-time positions)

If you are looking for a challenging and rewarding career, send in a cover letter and resume by e-mail in Word, rtf, text, or PDF to careers@sidneypier.com or fax to 655-9764. Quote the Position Title in the *Subject* line of your email or fax. We thank all applicants in advance. Only those selected for an interview will be notified.