

Pay: CA\$18.00-CA\$21.00 per hour

Perch & Paddle Pub Seasonal Line Cook Role and Responsibilities

Customer service will be what we demand- highest level of guest experience will be our expectation- quality and empowerment is what we'll preach

- Taking orders from the wait staff and preparing food according to customer preference
- Ensuring a high standard of cleanliness and order
- Training staff in preparation, cooking, and handling of foods
- Monitoring and managing cooking tools and ingredients.
- Making adjustments to accommodate clients with specific diet and health concerns.
- Setting up the workstation
- Developing recipes that comply with company policy

1st cook Requirements:

- Seasonal Requirements are May to September
- Experience in using different cooking tools, equipment, and utensils
- Expert knowledge of various cooking methods and procedures
- Strong communication skills, both written and verbal
- Understanding of food preparation techniques
- Able to withstand long hours of standing, bending, and moving around
- Basic knowledge of mathematics to make correct measurements of ingredients
- Ability to follow recipe instructions.

Job Types: Full-time, Part-time

Additional pay:

- Tips

Benefits:

- Discounted or free food
- On-site parking

Flexible language requirement:

- French not required

Schedule:

- Varying hours
- Evening shift and
- Weekends as needed

Work Location: In person Summerstown