

Harbour Fish N' Fries

We are looking for a cook to join our team and to prepare great food. The successful candidate will play a key role in contributing to our customer satisfaction. We are a fast pace, family-oriented restaurant.

Position: Full Time

Start Date: April 1st to Nov 30th

Terms of Employment: Days, evenings and weekends

Responsibilities:

- Set up and stock stations with all necessary supplies
- Prepare food for service
- Cook menu items in cooperation with the rest of the kitchen staff
- Clean up station and take care of leftover food
- Stock and rotate inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition, dietary restrictions, sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

Requirements:

- Accuracy and speed in executing assigned tasks
- Food Handlers Course an asset
- Proven experience as cook an asset
- Ability to follow all sanitation procedures
- Ability to work in a team
- Very good communication skills
- Excellent physical condition and stamina
- High school diploma or equivalent; Diploma from a culinary school will be an advantage
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Please Call Paul at 902-499-1785 or email Paul at Flem@bellaliant.net

Location: Harbour Fish N' Fries, Musquodoboit Harbour, NS