

## JOB POSTING DETAILS

<b>Job Title</b>	Line Cooks / Prep Cook - The Machine Shop	<b>Job Type</b>	RI
<b>Job ID</b>	11548	<b>Duration</b>	NA
<b>Date Posted</b>	October 6, 2021	<b>Location</b>	Sault Ste. Marie
		<b>Closing Date</b>	October 31, 2021

### Job Overview - Description & Duties

The Mill Steakhouse + Wine Bar is looking for a Line Cook to join our team.  
The Line Cook is responsible for prepping, cooking, and tearing down station(s), often closing down kitchen.

### Required Skills

The successful candidate must possess at least 1-2 years' experience, be reliable, able to work full-time (shifts vary), and be available evenings, weekends and holidays.  
Must be able to multitask, be well-organized and efficient, handle cooking meals from a menu as well as to guest specifications, in a fast-paced environment.

### Other Requirements

WHMIS and Safe Food Handling certifications an asset.

### How to Apply

Please forward your resume in person to 83 Huron Street, or by email to [info@sisgroup.ca](mailto:info@sisgroup.ca).