

JOB POSTING DETAILS

Employer	1890768 Ontario Corporation (The Whisky Barrel)	Job Type	RI
Job Title	Cook	Duration	Part-Time
ES Job ID	13401	Location	Sault Ste. Marie
Date Posted	September 26, 2022	Closing Date	October 7, 2022

Job Overview - Description & Duties

We are looking for a responsible, enthusiastic person to join our team at The Whisky Barrel as a part-time Cook.

Hours will range from 10-15 hours/week over the Winter, and 20-30 hours/week during patio season.

Shifts will include evenings and weekends.

\$17.50/hour

Responsibilities:

- Prep food prior to open
- Set up kitchen for service
- Cook using various kitchen equipment
- Ensure the constant, correct presentation of dishes
- Keep a sanitized and orderly environment
- Wash dishes and run dishwasher
- Ensure all food and other items stored appropriately
- Check quality of ingredients
- Monitor stock
- Open, clean and close up kitchen as required

Required Skills

- Recent Safe Food Handling Certificate
- Proven experience as a cook
- Knowledge of various cooking procedures and methods (grilling, baking, boiling, etc.)
- Knowledge of unit conversion when measuring/weighing
- Great communication skills
- Ability to Work as a team and individually
- Ability to be consistent with preparation of orders
- Ability to multitask in a fast-paced environment (cook and prep if you run out of something)
- High School Diploma or equivalent; Diploma from a culinary school will be an advantage
- Ability to Lift 50lbs

Other Requirements

NA

How to Apply

Email your resume to thewhiskeybarrelpub@gmail.com, or, apply in person (113 Gore St.) between Tuesday - Friday before 4pm.