

JOB POSTING DETAILS

Job Title	Line Cook	Job Type	NA
ES Job ID	3636	Duration	NA
Date Posted	September 21, 2022	Location	Blind River
		Closing Date	October 7, 2022

Job Overview - Description & Duties

Rustie's Cafe is looking for highly organized individuals who thrive in a fast-paced environment to join their team.

A Line Cook's major responsibility is to prepare food, help the kitchen workers in the preparation of food items, and set up allocated stations for the menu while maintaining the uppermost hygienic standards. Set up stations and collect all necessary supplies to prepare the menu for service. Prepare a variety of foods; meat, seafood, poultry, vegetable, and cold food items. Arrange sauces and supplementary garnishes for allocate station

- Cover date and correctly store all bits and pieces and food prep items
- Serve menu items compliant with established standard
- Use food preparation tools following manufacturer instructions
- Close the kitchen correctly and follow the closing checklist for kitchen stations
- Maintain a prepared and sanitary work area at all times
- Keep the work area fresh throughout the whole shift
- Make sure all storage areas are tidy and all products are stored in appropriate
- Constantly use safe and hygienic food handling practices
- Returns dirty food preparation items so the appropriate areas
- Assist with all other duties as assigned

Required Skills

- Previous experience preferred
- Understand and follow sanitary food handling procedures
- Motivated, hardworking individual
- Reliable and willing to learn
- Work well under pressure

Other Requirements

NA

How to Apply

Qualified applicants are asked to bring their resumes, in person, to Rustie's J.F.B. Café 181 Causley Street Blind River, ON P0R 1B0.

We thank all those that apply, however, only those selected for an interview will be contacted. All applicants must be legally entitled to work in Canada permanently.