

Date: 27th November 2024
Position: Vida Line Cook
Rate of Pay: START \$17 to \$23 per hour depending on experience and qualifications
Availability: Must have open availability for evenings on weekdays, weekends, holidays.

Duties

Follow Vida recipes and Chef's verbal and written instructions to prep food and complete dishes according to proper timing and quality standards.
Able to execute and plate the whole menu according to Chef's standards.
Ensure food is stored in appropriate containers, labeled, and rotated to ensure high standards of freshness, minimizing waste and maximizing quality.
Able to assist other stations
Maintain a clean and sanitary work area that meets Provincial Health Standards; daily cleaning and organizational standards must be met throughout shift.
Other duties as assigned.

Qualifications

2 years experience as a **line cook** in an **upscale or fine dining restaurant** is **REQUIRED** ; a culinary certificate or degree is an asset.
Demonstrate knowledge of cooking techniques and willingness to learn quickly.
Able to focus and work fast in a busy environment.
Physical ability to lift up to 50 lbs. ability to exert well-paced mobility for up to 8 hours, including standing, walking, bending and squatting.
Excellent communication skills.
Exceptional organizational and time management skills.
High personal standards and desire to grow in a professional environment Ability to take constructive feedback and leadership.
Must legally be entitled to work in Canada and currently live in Winnipeg and/or surrounding area.

Job Type: Full-time **Expected hours:** 32 – 40 per week

How to Apply:

Interested applicants can forward resumes to Human Resources at sahilb@fortgarryhotel.com and hr@fortgarryhotel.com

Commitment to Diversity & Inclusion:

The Fort Garry Hotel is an inclusive company, and our ambition is to attract, recruit and promote diverse talent. Applicants may request reasonable accommodation related to the materials or activities used throughout the selection process.