

LINE COOK - CHAOS BISTRO

EX NIHILO VINEYARDS

LAKE COUNTRY, BRITISH COLUMBIA

WWW.EXNIHILOVINEYARDS.COM

Chaos Bistro at Ex Nihilo Vineyards is looking for a Line Cook to join our team for the upcoming 2020 season. We have positions available with start dates as early as February.

JOB DESCRIPTION

Staff at Ex Nihilo's Chaos Bistro create a unique experience for all our customers; Our culinary staff support the front of house team by preparing high quality food offerings for our customers and wine club members. As a Line Cook in Ex Nihilo's Chaos Bistro you'll support the Executive Chef in the preparation and execution of regular food service, private functions and our summer concert series. Successful candidates will have the ability to work at a fast pace, under pressure, without sacrificing quality and be able to demonstrate flexibility within their role.

JOB DUTIES

- Prepare and cook complete meals or individual dishes and foods
- Portion, arrange and garnish food
- Prepare food as required to ensure line is always stocked
- Supervise kitchen helpers
- Notify chef in advance of likely shortages
- Maintain inventory and records of food temperatures, supplies and equipment
- Constantly use safe and hygienic food handling practices
- Maintain a clean kitchen and work environment throughout the shift
- Performs other duties as directed by the Executive Chef or General Manager

GENERAL KNOWLEDGE, SKILLS AND ABILITY

- High level of culinary skills in a commercial environment
- Ability to work on feet all day and lift light to medium loads
- Requires ability to give attention to detail and to handle multiple tasks simultaneously and efficiently
- Polite and enthusiastic demeanor
- Real passion for food and creative flair
- Strong communication skills
- Flexibility with scheduling (weekend and/or evening hours) and able to work at short notice
- Ability to work under pressure both independently, as well as in a team environment

EDUCATION

Must have a valid Foodsafe qualification. Level I First Aid training would be an asset.

EXPERIENCE

All applicants must have a minimum of three years commercial cooking in a thriving restaurant environment

At Ex Nihilo we aim to ensure those who enter our building leave with the feeling that they are part of the Ex Nihilo family. Are you ready to join the team at Ex Nihilo and Chaos Bistro?

Please send your resume: chef@exnihilovineyards.com