



LINE COOK – FT or PT HARO'S RESTAURANT & BAR

Haro's Restaurant, in The Sidney Pier Hotel & Spa, is looking for motivated, hard-working individuals to join our culinary team. We love what we do! If you get excited when you have food in front of you and know instinctively what foods complement others, our team wants you! If you are looking for room to grow/advance in a kitchen and have a passion for cooking, this is the place for you.

Responsibilities:

- Ensure all menu items are prepared to the highest quality standards
- Assist with all aspects of food preparation
- Monitor the quality of food received in the kitchen and ensure proper standards of food rotation and storage are met

Qualifications:

- Minimum 2 years' experience cooking in a similar environment
- Food Safe level 1 certification required; Food Safe level 2 an asset
- Red seal certification an asset
- Knowledge of food handling and sanitation standards
- Understanding of use and maintenance of kitchen equipment
- Able to work effectively in an innovative and multi-tasked environment
- Good communication skills (verbal, listening, writing) and organizational skills
- Knowledge of local producers and products an asset

Employee Perks:

- Competitive starting wage
- Flexible hours: days, evenings, weekends
- Extended health & dental benefits for FT employees, with The Sidney Pier Hotel & Spa paying 50% of the premium
- Fully Subsidized Bus Pass
- Complimentary Fitness Centre Membership
- Recognition Program
- Employee discount privileges in all outlets
- \$100 bonus for referring a quality part-time employee to us
- \$250 bonus for referring a quality full-time employee to us

If this is you, send us your resume and cover letter to careers@sidneypier.com. We thank all applicants in advance; only those selected for an interview will be contacted.