



COOK

Description

Job Description

Santa Lucia Modern is looking for a passionate and skilled Cook to join our culinary team. We pride ourselves on delivering exceptional dining experiences through a blend of traditional flavors and modern techniques. We are seeking a reliable individual who thrives in a fast-paced environment and has a keen eye for detail and presentation.

Duties

- Food Preparation: Prepare and cook menu items to order, ensuring high quality and consistent taste according to restaurant recipes.
- Station Management: Set up and stock stations with all necessary supplies; maintain a clean and organized workspace throughout the shift.
- Kitchen Safety: Follow all food safety and sanitation procedures (HACCP) to ensure a safe environment for staff and guests.
- Collaboration: Work closely with the kitchen team to ensure timely service and smooth kitchen operations during peak hours.
- Quality Control: Inspect ingredients for freshness and ensure all dishes meet our plating standards before leaving the kitchen.

Qualification

Requirements & Qualifications

- Experience: 1-2 years of professional cooking experience in a full-service restaurant or high-volume kitchen.

Closing Date

March 31, 2027

Categories

Services

Employer

Santa Lucia Morden

Location

Rural

Address

19 Buhler Dr Morden,
R6M1A2

Job Type

Full-time

Education Level

High School

Wage

\$16.00 - \$18.00

Email

- Skills: Strong knife skills and familiarity with various cooking methods (grilling, sautéing, roasting, etc.).
- Certifications: Valid Food Handler's Certificate is required.
- Attributes: Ability to stand for long periods and work efficiently under pressure. Strong communication skills and a positive, team-oriented attitude.
- Availability: Flexible schedule, including evenings, weekends, and holidays.

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