



COOK

Description

Santa Lucia Steinbach 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

- Experience: 1-2 years of professional cooking experience in a full-service restaurant or high-volume kitchen.
- Skills: Strong knife skills and familiarity with various cooking methods (grilling, sautéing, roasting, etc.).

Closing Date

March 31, 2028

Categories

Services

Employer

Santa Lucia
Steinbach

Location

Rural

Address

350 Park Rd E
Steinbach, R5G 1V4

Job Type

Full-time

Education Level

High School

Wage

\$16.00 - \$18.00

- **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.