



Line Cook

We are seeking a line cook with a positive 'can-do' energy and able to consistently deliver a remarkably high level of quality. You are someone who thrives on working in team situations and is passionate about working with locally sourced foods and beverages.

We know working the line isn't easy...but you might be just the person to help us create an unforgettable dining & drinks experience.

Nestled in one of the most historic and beautiful areas in Nova Scotia, Founders House Dining and Drinks provides high quality upscale dining, presented with casual elegance in a relaxed Maritime-infused atmosphere. Located in Allains Creek, just a minute outside of the cradle of our nation, Annapolis Royal, Founders House is situated on the Fort View Golf Course and boasts an extraordinary view of the Annapolis Basin.

We're passionate about delivering locally sourced food and beverages prepared in inspiring ways and we need you to share that passion. If you are an experienced creative individual who is self-motivated and hard-working, then we want to hear from you! Here's what else we will need from you...

Responsibilities

- Participates in daily kitchen service, ensuring successful services everyday
- Works alongside Founders House team leaders to ensure consistency so that goals are not only met, but exceeded
- Prepare local food products for daily service as directed
- Keeps stations clean and stocked
- Maintain company standards plus health and safety regulations within our kitchen
- Participates in the service of large groups delivering unforgettable experiences (e.g. golf tournaments, conferences or weddings)
- Commits to collegiality and clear communication to create a positive working environment

Requirements

- Previous experience in commercial kitchen is considered an asset
- Ability to spot and resolve problems efficiently
- An ability to both take and give direction, work calmly under pressure
- Keep up with cooking trends and best practices, including a strong knowledge of food sanitation regulations
- Ability to work independently with minimal supervision and be reliable
- Working knowledge of various computer software programs (MS Office, POS, etc.)

Education

- Degree or Certificate in Culinary Arts (or related certificate)

Rewards

- Competitive wages
- Gratuities

Job Type

- Full-time and part-time, permanent positions available

Wage

- \$13.00 - \$18.00 dependant on experience and skill set

Please apply via email ONLY with resume & one-page detailing why you are meant to work here, to:

careers@foundershousedining.com