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Cooks

Posted by: THE CAPTAIN'S BOIL

Posting date: 21-Aug-2024 **Closing date:** 17-Feb-2025

Education: Completion of secondary school is usually required

Language: English

Job location: London

Salary: \$17 Per Hour

Years of Experience: 1 year

Vacancy: 3

Job Type: Full Time

Job id: ABOJ6452238

Job description:

The Captain's Boil is looking to hire 3 talented and passionate cooks to join our team. If you have love for preparing fresh seafood and creating delicious dishes, we want to hear from you! As a cook at The Captain's Boil, you will be responsible for ensuring the quality and consistency of our seafood feasts, as well as contributing to the overall dining experience for our guests. We believe in creating amazing memories through fantastic food shared with great company, and we are looking for cooks who share our vision.

JOB TITLE: WE ARE LOOKING FOR AN EXPERIENCED COOKS | THE CAPTAIN'S BOIL

CITY: London

PROVINCE: Ontario

JOB CATEGORY: Restaurant – Food Service

Duties:

- €Prepare and cook complete meals or individual dishes and foods
- €Prepare and cook a variety of fresh seafood feast for diners

- €Ensure food quality and presentation meet our standards
- €Maintain a clean and organized kitchen environment
- €Work collaboratively with the kitchen team to deliver outstanding service
- €Follow food safety and hygiene guidelines at all times
- €Clean and disinfect the kitchen and work area
- €Maintain inventory and records of food, supplies, and equipment
- €Plan menus, determine the size of food portions, estimate food requirements and costs, and monitor and order supplies

Cook Qualifications

- €Effectively communicate both verbally & in writing
- €Graduate from a culinary school an asset
- €Minimum work experience in the kitchen of at least 1 + years
- €Thorough knowledge of the usage of kitchen equipment's professional culinary technical skills
- €Able to work in a busy environment

Required Skills

- €Food safety. In most cases, it's the role of cooks to check that the food they prepare is safe for consumption. ...
- €Teamwork. ...
- €Commitment to quality. ...
- €Cleanliness. ...
- €Multitasking. ...
- €Creativity. ...
- €Attention to detail. ...
- €Ability to accept criticism.

START DATE: October 02, 2024

WAGE & SCHEDULE

- €Full-time Permanent
- €\$17/HR @ 8 hours shift, posible OT if busy
- €40 – 44 hours, depending on business demand
- €Holidays
- €Weekends

To apply, please get in touch with SHANE | @ sinocanjobs@gmail.com

Required languages: ENGLISH

Education level: Completion of secondary school is usually required.

Website: <http://thecaptainsboil.com>

Required skills: Teamwork, commitment to quality, cleanliness, multitasking, creativity, attention to detail, ability to accept criticism

Additional skills / Assets Graduate from a culinary school an asset

Closest intersection: Oxford and Capulet Walk