



## POSITION SUMMARY – LINE COOK

The Kay Bistro re-opens April 2018.

Chef Edi Szasz will be managing the Kay Bistro bringing his vision of fresh and local foods back to the center whole creating employment and training opportunities for the community.

Reporting to the Chef, the Line Cook contributes to the Kay Bistro's goals by ensuring proper Food Safe Practices, setting up and stocking stations with necessary supplies, preparing food for service and assisting the Chef when required.

---

## KNOWLEDGE, SKILLS AND ABILITIES

- Set up and stock stations with necessary supplies
  - Prepare a variety of foods for service
  - Cook menu items in cooperation with Chef
  - Answer, report and follow Chef's instructions
  - Stock inventory
  - Comply with Food Safe practices
  - Maintain a professional approach with coworkers and customers
- 

## REQUIREMENTS

- Grade 12 Diploma
  - Food Safe Certification
  - Previous experience working in a kitchen
  - Passion for providing excellent customer service
  - Flexible, adaptable and able to work independently and as part of a team
  - Preference will be given to those of Haida ancestry
- 

## HOW TO APPLY

Please send your resume and cover letter **by March 19, 2018 by 4:30PM** to:

**Haida Tourism Culinary Development Chef Edi Szasz**

T – 604-762-5752 | E – [edi.szasz@haico.ca](mailto:edi.szasz@haico.ca)