

Career Opportunity

Cook

The Kay Bistro is seeking applications for an experienced Cook. The Kay Bistro is located in the Kay Llnagaay (Haida Heritage Centre) in Skidegate. The position begins as part time/seasonal, beginning in late February 2019. The position changes to full time/seasonal in the summer months. The ideal candidate will function well in a fast-paced environment, enjoy interacting with people, and possess the knack of hospitality combined with efficiency.

Primary Responsibilities:

- Responsible for all daily food prep inclusive of daily soup, regular menu & daily specials
- Prepares all Bistro orders with care & according to menu specifications
- Shares dishwashing responsibilities with FOH employee
- Maintains cleanliness and orderliness of all equipment and food preparation areas
- Minor maintenance of kitchen equipment as required
- Assists with FOH bussing as required

Knowledge and Skills required:

- Minimum four years commercial kitchen experience
 - Food Safe Level 1 Certification
- The successful candidate will have effective communication skills, the ability to prioritize and multi-task, good health, self-awareness, & personal pride. The candidate has the ability to work efficiently and professionally, providing hospitality in keeping with the spirit of Haida Gwaii.

Deadline for application is **February 15th, 2019**. Preference in hiring will be given to qualified applicants of Haida ancestry.

Please submit resume and cover letter to: hr@haico.ca.