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Cook

Posted by: Simonholt Restaurant

Posting date: 28-Nov-2024 **Closing date:** 27-May-2025

Education: Secondary school

Language: English

Job location: Nanaimo

Salary: \$20 Per Hour

Years of Experience: 1 year

Vacancy: 1

Job Type: Full Time

Job id: CAJ1838913

Job description:

Term: Permanent

Salary: \$20.0 / hourly

Working hours: 40.0 Hours/Week

Benefits: Free parking

Work location: 6582 Applecross Rd, Nanaimo, BC, Canada V9V 0A4

Established in 2008, SIMONHOLT is a locally operated restaurant in Nanaimo's north end, renowned for its delectable cuisine crafted from scratch in a state-of-the-art kitchen. Guests are treated to authentic local food? an extensive selection of red and white wines by the glass, a fully stocked bar, and exceptional services.

In addition to its cozy yet lively indoor dining ambiance, SIMONHOLT boasts three stunning patios, including a rooftop deck with breathtaking ocean and mountain views—ideal for enjoying the West Coast's mild weather. Committed to fostering a warm, community-focused atmosphere, the restaurant showcases live music from local artists, hosts special events, and features an innovative Enomatic wine system with a diverse selection of red wines. For those seeking a more exclusive experience, the VIP Club offers private, tailored dining services for individuals and businesses. Whether

celebrating a special occasion, sharing a casual family meal, or gathering with friends, SIMONHOLT promises a welcoming, home-away-from-home experience. We are looking for a dedicated Cook. This position is responsible for crafting flavorful and high-quality dishes and overseeing various kitchen activities, ensuring exceptional food standards in a dynamic and professional culinary environment.

Essential Duties and Responsibilities

- Follow established recipes to prepare and cook a variety of meals
- Tailor and prepare customized meals according to customer requirements.
- Coordinate and oversee other kitchen staff and activities, ensuring an efficient kitchen workflow.
- Track ingredient levels and keep accurate inventory records.
- Implementing food safety standards, upholding cleanliness in cooking areas.
- Engage in menu creation, recipe upgrade, portion control, and cost assessment.
- Guide and train junior kitchen personnel.

Skills & Qualifications

- Completion of secondary school is required
- Additional certificate, diploma, or degree in cooking is required, or equivalent work experience in cooking in a commercial setting.
- Minimum 1 year of hands-on experience in commercial kitchens or equivalent training in a culinary program.
- Passion for culinary arts and enjoy working in a community restaurant.
- Practical expertise in crafting dishes and managing kitchen operations
- Knowledge of food safety standards.
- Excellent time management.
- Strong organizational skills and a
- Familiarity with local ingredients and menu innovation.

For more information, please visit our website <https://www.simonholt.ca/>. Please send us your resume to this email: driftwood.recruit@gmail.com. We only accept resumes by email, and only qualified candidates will be contacted.