

CHEF DE CUISINE / LINE COOKS (2)

Area of Relevancy	;#Sea to Sky;#
Company / Employer	North Arm Farm
City of the Job	Pemberton
Address of the Job	1888 Sea to Sky Highway, Pemberton
Job Type	;#Full Time;#
Availability Requirements	
Level / Salary Range	\$45-\$50k/yr
Years of Experience	2 or more years
Position Area	Other
Date Job Posted	2/6/2019 12:00:00 AM
Application Deadline	4/15/2019 12:00:00 AM
Contact Name	Trish Sturdy
Contact Phone Number	
Contact Email	info@northarmfarm.com
How to Apply	email to info@northarmfarm.com
Job Description	<p>Employer/ Company Name: North Arm Farm Business Description: Farm Bistro / General Store / Event venue Position Available: Chef de Cuisine / Line cooks Number of Positions: 2 Type of Employment: FT</p> <p>Duties:</p> <ul style="list-style-type: none"> • Cook & prepare both cold & hot food products, baked goods and production prep for bistro, events and food retail, as well as prepare and portion food products prior to cooking to maintain day to day prep and efficiency. • Also perform other duties in the areas of doing dishes, maintaining the cleanliness of the kitchen, assisting with the baking program, communicating features with front of house, and maintaining pars / placing orders for review and submission by a manager.
Accessibility	

WorkBC Employment Services – Job Posting

<p>Desired Qualifications and Experience</p>	<p>Minimum Qualifications</p> <ul style="list-style-type: none"> • Two or more years of experience in kitchen preparation and cooking • At least 6 months experience in a similar capacity • Able to communicate effectively with managers and kitchen personnel • Able to reach, bend, stoop and frequently lift up to 40 pounds • Able to work in a standing position for long periods of time (up to 9 hours) <p>Additional Information: Position entails working with Farm product in a truly Field to Fork environment</p>
<p>Opportunity Type</p>	<p>?</p>