

DEPARTMENT: FOOD SERVICES
POSITION(S): 1ST COOK

The Butchart Gardens' Food Services Department requires a **1st Cook** to work in The Dining Room Restaurant.

The Successful candidate will report to The Dining Room Chef de Cuisine.

Job details:

Hot line lunch service: High volume. Shifts are five days per week. Station prep and set up, with a lunch service period that begins at 11:00 and ends at 3:00, as well as occasional breakfast service. All kitchen service is coordinated with a satellite upper kitchen. Other details that pertain to the position: par level maintenance, station close down and clean up, pass-on list compilation, station switch over for night crew, verbal communication via intercom with a satellite kitchen during service.

Candidate qualities:

- Strong work ethic and conduct yourself in a professional manner
- Positive and caring approach to all staff
- Ability to direct traffic and stay calm during busy service periods
- Able to assist in other areas of the kitchen as directed
- Two to three years of cooking experience
- Strong organizational skills
- Excellent communications skills
- Ability to work well under high volume circumstances
- Ability to work well in a team environment
- Positive and outgoing person
- Food Safe certification

This is a seasonal full-time position, starting late April of 2019. The scheduling expectation is forty hours per week, plus overtime if/as required. The scheduled hours will be 7:30am-4:00pm for regular a la carte lunch service. Remuneration will be commensurate with the qualifications of the candidate.

Please submit a cover letter and resume to the Human Resources Dept., 800 Benvenuto Ave Brentwood Bay, BC V8M 1J8 or email hr@butchartgardens.com or through our [employment page](#).

Fax: 250-544-4455.

The Butchart Gardens appreciates all applications, however, only those short listed will be notified.