

2nd Cook, The Blue Poppy Restaurant

The Butchart Gardens' Food Services Department requires a 2nd **Cook** to work in The Blue Poppy Restaurants. The successful candidates will report to The Blue Poppy Sous Chef.

Job details:

- Work weeks are five days per week, with a variety of shifts ranging from day, mid and night shifts
- Station duties include: prep for á la carte service, station set up, entremetier station execution and station break down
- Experience in similar positions is required. All kitchen service is coordinated with a satellite upper kitchen.
- Other details that pertain to the position: par level maintenance, pass-on list compilation, station switch over for the next day

Candidate qualities:

- FoodSafe certification
- Strong work ethic and ability to conduct yourself in a professional manner
- Able to assist in other areas of the kitchen as directed
- Technical competency in food service techniques, equipment, ingredients and procedures
- Strong organizational and excellent communication skills
- Ability to work well under high volume dynamic circumstances
- Ability to lead, empower, motivate, and train staff
- Positive and outgoing personality

This is a seasonal position offering 35-40 hours per week from the beginning of May to the end of October, and December - January 6, 2025, with reduced hours during the shoulder months. This position includes shift work, weekend work and occasional overtime and will commence at a mutually agreed upon date starting from \$20.83 per hour plus gratuities.

Remuneration will be commensurate with this level of responsibility and qualifications of the applicant.

If you are interested in this position, please submit a cover letter and résumé to: Human Resources department, The Butchart Gardens Ltd. 800 Benvenuto Ave, Brentwood Bay BC V8M 1J8; Fax: (250) 544-4455 email: hr@butchartgardens.com