

Line/Prep Cook

Need competent line/prep cook in fast-paced upscale restaurant for full-time work during our busy summer season. Cross training from pantry to sauté to grill will be provided. We prepare our own sauces, dressings, desserts, cook meats and seafood to order.

Your duties will include, but are not limited to, opening the line, prepping items, working any of the stations on the line, wrapping, closing and cleaning each night to maintain a clean working environment.

Here are the competencies we are looking for:

- **Team Contribution:** you are helpful to others in getting work done cooperatively.
- **Self Motivated:** you work hard to complete assigned tasks quickly and accurately.
- **Customer Focus:** you are dedicated to meeting the expectations and requirements of our customers.
- **Positive Attitude:** you have an upbeat attitude that persists when working in a fast-paced environment.
- **Communication:** you can listen and speak with others in a busy environment.
- **Aptitude for cooking and/or food preparation;** previous kitchen or fast food experience would be an asset.

We provide a competitive wage and uniforms. Personal presentation must be suitable to a formal dining restaurant. Employment commences June 30 and concludes August 29, 2010. Opportunity for part-time employment during the school year will be available to employees with good performance.

Please email your résumé and covering letter to both addresses below:

Mrs. Alesia Dane

E-mail: adane@uoguelph.ca, barryh@skillscanada.com