

Job Title: <p style="text-align: center;">Line Cook</p>	Job Number: <p style="text-align: center;">#ST663MD(AD)</p>
<p>For moderate/high volume restaurant and caterings</p> <ul style="list-style-type: none"> • Prepare food for service (e.g. chopping vegetables, preparing sauces) • Cook menu items in cooperation with the rest of the kitchen staff • Answer, report and follow Kitchen Manager or Chef's instructions • Clean up station and take care of leftover food • Stock inventory appropriately • Ensure food is high quality and presented in a timely fashion • Maintain a positive and professional approach <ul style="list-style-type: none"> • Proven cooking experience • Excellent understanding of various cooking methods, ingredients, equipment and procedures • Accuracy and speed in executing assigned tasks • Safe Food Handling certificate is an asset • Transportation required (location) 	Date Posted: <p style="text-align: center;">August 31, 2020</p>
	Location: <p style="text-align: center;">St. Thomas</p>
	Wage: <p style="text-align: center;">To be discussed</p>
	Hours: <p style="text-align: center;">To be discussed; must be available evenings and weekends</p>
	Education:
To Apply: <p>Email resume to chef@stthomasgolf.com</p>	Apply By: <p style="text-align: center;">October 1, 2020</p>

For full details on the Job Posting, click on the link: <http://www.employmentserviceselgin.ca/job-seekers/>