

Job Title: Line Cook

Department: Culinary

Salary: \$18.50 - \$20 an hour

Job Type: Full-Time, Permanent

Work Location: In Person at Sooke Harbour House Boutique Hotel

Expiry Date: Open Until Filled

Job Description

The Line Cook will work in the heart of Sooke Harbour House's culinary operations, preparing exceptional dishes that showcase the flavors of the West Coast. This role demands a skilled and experienced professional who thrives under pressure, demonstrates precision, and has a deep passion for crafting high-quality dishes.

Key Responsibilities

- Prepare and cook menu items according to established recipes and standards, ensuring consistent quality.
 - Work efficiently under pressure to manage multiple orders during peak service times.
 - Maintain cleanliness and organization of workstations.
 - Assist with inventory management, including receiving and storing deliveries.
 - Ensure all food is prepared in compliance with health and safety regulations.
 - Collaborate with the Head Chef and kitchen team to refine menu offerings and optimize efficiency.
 - Monitor food quality and consistency during preparation and plating.
 - Perform other kitchen duties as required, including assisting with special events and catering.
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Qualifications and Skills

- A minimum of 3 years of experience as a line cook in a high-pressure professional kitchen, preferably in a boutique or fine dining setting.
 - Knowledge of food safety and sanitation practices.
 - Strong organizational skills with the ability to multitask in a fast-paced environment.
 - Exceptional attention to detail and commitment to quality.
 - Excellent teamwork and communication skills.
 - Flexible availability, including evenings, weekends, and holidays.
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Why Join Sooke Harbour House Boutique Hotel?

Sooke Harbour House offers more than just a job—it's a chance to be part of something special. Nestled in the stunning West Coast scenery, a move to Sooke, B.C., provides an opportunity for a lifestyle change and the chance to work in a boutique hotel with ambitious plans to reclaim its place on the global foodie map.

Additional reasons to join our team:

- Be part of a supportive and innovative work environment.
 - Contribute to memorable guest experiences in one of Canada's most stunning locations.
 - Opportunities for professional growth and advancement.
 - Competitive compensation and benefits.
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How to Apply

Submit your application, including a cover letter and resume, to the HR Coordinator at employment@sookeharbourhouse.ca. For inquiries, please contact the HR Coordinator at employment@sookeharbourhouse.ca.