



Job Title: First Cook

Department: Culinary

Salary: \$18.5 - \$25 an hour

Job Type: Full-Time, Permanent

Reports To: Head Chef, General Manager

Work Location: In Person at Sooke Harbour House Boutique Hotel

Join Our Team at Sooke Harbour House

The Sooke Harbour House, a boutique hotel known for its West Coast charm and exceptional guest experiences, is looking for a dedicated **First Cook** to join our team. This is a full-time position ideal for someone detail-oriented, reliable, and passionate about hospitality.

About the Position

The **First 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.

What We Offer

- A welcoming and professional work environment in a boutique hotel setting
 - Competitive compensation
 - Opportunities for growth within the hospitality industry
 - The chance to be part of a passionate team that values exceptional guest experiences
-

Key Responsibilities

- Prepare and cook menu items according to established recipes and standards, ensuring consistent quality.

SOOKE HARBOUR HOUSE

- 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.
-

What We're Looking For

- 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.