

COOKS



Haltorre Beach Club is PEI's first upscale beach club, and we pride ourselves in serving the best beef on the Island!

We are looking for experienced, innovative cooks. The candidate must possess a strong knowledge of cooking and kitchen cleaning essentials, developing recipes, and must play a key role in contributing to our customer satisfaction.

Location: Mount Stewart, PEI

Key Responsibilities:

- Adhering to all food handling and health & safety procedures
- Maintain a clean and sanitized kitchen including washing tableware, kitchen tools, etc.
- Plating food
- Food preparation (e.g. chopping vegetables, preparing meat)
- Disposing of waste & recycling
- Opening and closing duties as required
- Other duties as assigned

Qualifications & Experience:

- Previous experience working in a busy kitchen
- Thorough understanding of safe food handling
- Demonstrates a high level of self-discipline in work habits and work quality
- Must be flexible in availability, as weather factors into our operating hours
- Must have a valid food safety handling certificate

Requirements & Skills:

- Positive attitude and respectful demeanour
- Dependable, hard-working, and disciplined
- Strong time management skills and the ability to multi-task
- Knowledge of proper commercial kitchen cleaning (grills, griddles, deep fryers, etc) is essential

- Ability to stand for extended periods
- Ability to work well under pressure in a fast-paced environment
- Available to work various shifts including weekends and holidays
- Occasional pushing, pulling, lifting, and carrying up to 50lb

This is a full time, seasonal opportunity in the Mount Stewart area.

Compensation starts at **\$25/hr** plus tips.

To apply, please send your resume to info@haltorrebeachclub.com