

## Job Title

Full-time and Part-time Breakfast Cooks

## Company Name

WOW Hospitality Concepts Inc.

## Email

[l.tankard@wowhospitality.com](mailto:l.tankard@wowhospitality.com)

## Phone

(204) 612-9430

## Company Address

3rd Floor, 529 Wellington Avenue  
Winnipeg, Manitoba R3M 0A1  
Canada  
[Map It](#)

## Job Description

WOW Hospitality is hiring!  
Full-time and Part-time Breakfast Cooks – \$14.00- \$17.00 / hour – daytime only

Bluestone Cottage Bakery Café is looking for energetic and enthusiastic daytime cooks to join their team. If you love cooking breakfast, have several years of professional culinary experience, love short order cooking and have a passion for healthy and seasonally inspired food then this will be a great fit for you!

Located in beautiful Downtown Charleswood Bluestone Cottage is open 5 days a week from 8am until 4pm (closed Monday and Tuesday). As a WOW Hospitality concept our guests have high expectations regarding quality of service, food, beverages, and atmosphere. We serve breakfast, lunch, espresso beverages, healthy smoothies and tonics and are passionate about brunch!

POSITION DESCRIPTION: Line Cook (Daytime)

- Part-time and full time available – weekdays and weekend days
- Starting wage will be determined by experience and qualifications
- This position requires at least 1 year of short order breakfast cookery line experience
- We will check references prior to contacting applicants. Please include at least three references with your resume.
- This position requires someone with great attention to detail and reliable experience cooking eggs and making hollandaise from scratch.
- Our kitchen is shared with our sister store Alena Rustic Italian. Cooperation is key between our concepts and prep is often shared.

#### POSITION RESPONSIBILITIES

- Must be able to work independently with minimal or no supervision.
- Setting up and stocking stations with all necessary supplies.
- Preparing food for service in appropriate quantities
- Cooking menu items in cooperation with the kitchen staff
- Excellent communication skills to ensure harmonious service
- Answer, report to and follow the head chef's directions
- Clean up station and kitchen at the end of service
- Ensure all food items are appropriately wrapped and refrigerated according to food safety guidelines.
- Stock inventory appropriately, put away incoming orders using proper rotation
- Ensure that food comes out for each table in a timely manner, ensuring high quality of preparation as well as presentation
- Comply with food safety and sanitation regulations as well as company work safety standards
- Maintain a positive and professional approach with coworkers and guests
- Other duties as required.

#### POSITION QUALIFICATIONS:

- Must be available for daytime shifts: weekdays, weekends, and holidays.
- 2+ years of relevant restaurant experience required
- 1+ year of breakfast cookery culinary experience required
- Professional culinary training a major asset
- Excellent guest-oriented approach and patience
- Excellent problem-solving and decision-making skills
- High attention to cleanliness and safety
- Must speak English fluently and live in Winnipeg area
- Must be able to independently lift 50 lbs.
- Must hold valid food handlers certificate

Job Types: Full-time, Part-time, Permanent

Salary: \$14.00-\$17.00 per hour

#### COVID-19 considerations:

All staff are required to wear a mask on site for the duration of the time they are on site.