

Line Cook

Russell Inn

Main Duties:

- Cook, prepare and assemble hot and cold food per customer's order and according to recipe
- Cook and prepare food for restaurant, pub, banquets and conferences/events
- Receives and organizes food inventory
- Applies high quality and safety standards to all food products

Employment Requirements

- Completion of secondary school is usually required.
- Completion of a three-year apprenticeship program for cooks or completion of college or other program in cooking or food safety or several years of commercial cooking experience may be required.
- Trade certification is available, but voluntary, in all provinces and territories.
- Red Seal endorsement is also available to qualified cooks upon successful completion of the interprovincial Red Seal examination.

Hours: Full Time/Part Time

Wages: Start \$13/HR

Language: Able to speak and understand English

Location: Russell, Manitoba (3.5 hours from Winnipeg)

Transportation: housing may be available in town, so can walk to and from work

Contact:

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