

**Expired**



## **Cooks**

**Posted by THE CAPTAIN'S BOIL**

**Posting Date :** 21-Aug-2024

**Closing Date :** 17-Feb-2025

**Location :** London

**Salary :** \$17 Per Hour

### **Job Requirements**

- **Education:** Completion of secondary school is usually required
- **Language:** English
- **Years of Experience:** 1 year
- **Vacancy:** 3
- **Job Type:** Full Time
- **Job ID:** DISJ2009527

### **Job Description:**

The Captain's Boil is looking to hire 3 talented and passionate cooks to join our team. If you have love for preparing fresh seafood and creating delicious dishes, we want to hear from you! As a cook at The Captain's Boil, you will be responsible for ensuring the quality and consistency of our seafood feasts, as well as contributing to the overall dining experience for our guests. We believe in creating amazing memories through fantastic food shared with great company, and we are looking for cooks who share our vision.

**JOB TITLE:** WE ARE LOOKING FOR AN EXPERIENCED COOKS | THE CAPTAIN'S BOIL

**CITY:** London

**PROVINCE:** Ontario

**JOB CATEGORY:** Restaurant – Food Service

**Duties:**

- €Prepare and cook complete meals or individual dishes and foods
- €Prepare and cook a variety of fresh seafood feast for diners
- €Ensure food quality and presentation meet our standards
- €Maintain a clean and organized kitchen environment
- €Work collaboratively with the kitchen team to deliver outstanding service
- €Follow food safety and hygiene guidelines at all times

- Clean and disinfect the kitchen and work area
- Maintain inventory and records of food, supplies, and equipment
- Plan menus, determine the size of food portions, estimate food requirements and costs, and monitor and order supplies

### **Cook Qualifications**

- Effectively communicate both verbally & in writing
- Graduate from a culinary school an asset
- Minimum work experience in the kitchen of at least 1 + years
- Thorough knowledge of the usage of kitchen equipment's professional culinary technical skills
- Able to work in a busy environment

### **Required Skills**

- Food safety. In most cases, it's the role of cooks to check that the food they prepare is safe for consumption. ...

- €Teamwork. ...

- €Commitment to quality. ...

- €Cleanliness. ...

- €Multitasking. ...

- €Creativity. ...

- €Attention to detail. ...

- €Ability to accept criticism.

**START DATE:** October 02, 2024

## **WAGE & SCHEDULE**

- €Full-time Permanent

- €\$17/HR @ 8 hours shift, posible OT if busy

- €40 – 44 hours, depending on business demand

- €Holidays

- €Weekends

To apply, please get in touch with SHANE | @ sinocanjobs@gmail.com

**Required languages:** ENGLISH

**Education level:** Completion of secondary school is usually required.

**Website:** <http://thecaptainsboil.com>

**Required skills:** Teamwork, commitment to quality, cleanliness, multitasking, creativity, attention to detail, ability to accept criticism

**Additional skills / Assets** Graduate from a culinary school an asset

**Closest intersection:** Oxford and Capulet Walk

**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [sinocanjobs@gmail.com](mailto:sinocanjobs@gmail.com)**

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