

Line Cook – Lead Pizza Maker & Kitchen Coordinator

JOB ORDER # 021

Rate of pay: \$13.00 / hour

Location: Marystown, NL, Canada

Hours per week: TDB

Type: Full-time

Duties include but are not limited to the following:

- Follow recipes and cooking guidelines
- Clean and maintain cleanliness of kitchen
- Follow instructions of Executive Chef and Supervisors
- Be able to lift up to 50 LBS
- Capable of standing for long periods of time
- Wash dishes in the absence of a dishwasher
- Follow guidelines for safe food preparation and storage
- Prepare and cook special meals for customers as per the request of the kitchen manager;
- Oversee kitchen operations;
- Maintain inventory and records of food, supplies and equipment;
- Help plan menus, determine size of food portions, estimate food requirements and cost, and monitor and order supplies with the help of kitchen manager;
- May be assigned additional duties by Executive Chef or Supervisor , to help with anything that may arise during a shift to assist in the smooth operation of the kitchen.
- May do other tasks that may be assigned from time to time especially if the restaurant is not busy

Experience/Requirements:

- 4 years experience in pizza making
- Must have experience as kitchen coordinator;
- Must have experience in working kitchen of fast food restaurants
- Must be able to work efficiently in a fast-paced environment
- Be friendly and be able to multi-task
- Must be fluent in English
- Must be able to submit previous employment certifications.

Note:

- Always indicate in your CV/resume the *position applied* for, Job Order# and your *Skype ID*.
- CVs/Resume files should be named in the following manner:
 - **Last Name, First Name - Position Applied for-Job Order #**
Example: *Sonaz, Emilio – Carpenter- 021*