



MARSHVIEW PATIO: Line/Prep Cook

Long Point Eco-Adventures is seeking an enthusiastic, hard-working and reliable individuals to join our team. Line/Prep Cooks will join our Marshview kitchen staff to prepare breakfast, lunch, dinner and catering options for our on site guests. A successful applicant will possess a positive attitude, exceptional communication skills and understands the importance of punctuality & reliability. The willingness and ability to work in a team environment is essential to our work culture at Long Point Eco-Adventures.

Line/Prep Cook responsibilities include, but not limited to:

- Must be willing to work early mornings for breakfast service (on occasion)
- Follow proper cleaning, sanitation and food handling procedures
- Willing to work in a fast-paced environment that is customer service oriented
- Perform opening, closing and cleaning tasks as outlined
- Answer, report and follow up with Head Chef and/or Sous Chef
- Maintain a positive attitude towards other kitchen staff, front of house wait staff and customers
- Report any issues or safety concerns to department head
- A willingness to perform other duties on site as requested

Qualifications:

- High school diploma is required; preference given to those currently enrolled in or graduates of a recognized college/university program.
- Candidates must be at least 18 years of age prior to April 1st, 2022
- Positive attitude and willingness to learn
- Accuracy and speed in executing assigned tasks
- Ability to multitask
- Have knowledge of cooking and food preparation techniques
- Have the ability to follow recipes
- Cooking experience including prep cook or line cook
- A strong work ethic, positive attitude and personality are a must
- Have current or willing to receive First Aid/CPR

All applicants must be available to work days, nights, weekends and holidays.

*Thank you for your interest in the Long Point Eco-Adventures team.
Only successful applicants will be contacted. Good luck!*