

## WEAREHIRING

## **Open Postitions:**

- Prep Cook
- Line Cook
- Kitchen Supervisors (Food Safe Certified)
- Dishwasher

## Responsibilities & Duties:

- Maintain cleanliness
- Keep in accordance with health and safety policies
- Preparation and presentation of food
- Maintain appropriate level of stock for all areas of restaurant and menu
- Cook and prepare all food with methods to specified recipes and standards
- Open and close restaurant
- Work in a fast paced environment
- Stong communication and organization skills
- Team player





## Unique opportunity to work in a brand new kitchen!

If you are interested, send your resume to:



ross@shanksbrandon.ca