

# Costa Café Seafood & Steakhouse

Location: Lac La Biche Alberta

## Job description for Cook position

About us

Family-owned business specialized in preparing homemade and healthy foods. Looking for an individual that is a team player with flexible hours.

Duties:

- Prepare and cook a variety of dishes, including appetizers, entrees, and desserts
- Ensure that all food meets quality standards and is prepared in a timely manner
- Collaborate with the kitchen staff to create new menu items and specials
- Monitor inventory levels and order supplies as needed
- Maintain a clean and organized work area
- Adhere to all food safety and sanitation guidelines

Experience:

- Previous experience working as a line cook or in a similar role
- Strong knowledge of culinary techniques and practices
- Ability to work in a fast-paced environment and handle multiple tasks simultaneously
- Ability to work independently most of your shift, Minimal supervision and as a team on occasion.
- Excellent communication and teamwork skills, able to work alone
- Attention to detail and the ability to follow recipes accurately

Job Types: Full-time, Permanent

Pay: \$16.00-\$18.00 per hour

Expected hours: 40 per week

Experience:

- Cooking: 3 years (required)

Language:

- English (required)

Licence/Certification:

- Food Handler Certification (required)

Work Location: Lac La Biche

Please forward resume [costacafe27@gmail.com](mailto:costacafe27@gmail.com)