



Tel. 709-453-7226
1 Old Trout River Road,
Shoal Brook, NL A0K1K0
info@grosmorneinn.com

Job Description: Prep Cook/Line Cook

ABOUT US

Gros Morne Inn

In the heart of Gros Morne National Park our boutique Inn overlooking Bonne Bay provides all the amenities for a one-of-a-kind getaway. Our eco lodge located at the foot of the Tablelands and nestled among the trees is a one-of-a-kind retreat for those looking to relax and take in all that Gros Morne and the local communities have to offer. We believe in looking after our environment and reducing our energy use, waste consumption and supporting the local communities. Treating our guests like family and paying attention to details allows for your experience to be memorable and our staff are a big part of that.

ABOUT YOU

Are you looking for an exciting opportunity to create exceptional dishes for a high end restaurant? Are you passionate about working with local farmers and fishermen to ensure local, sustainable ingredients? Our ideal candidate has cooking experience and works well in a high paced, team environment. If this sounds like you apply today!

PREFERRED QUALIFICATIONS/ EXPERIENCE

- Previous kitchen experience required
- Food Safe Certificate, Smart Serve Certification
- Driver's License
- Works well in a team environment

- Able to take direction well
- Works well under pressure
- Ability to create delicious and beautiful dishes

POSITION RESPONSIBILITIES

- Opens the prep kitchen for the day ahead
- Prepares breakfast for Inn guests
- Prepares lunches for hiking guests & Inn guests
- Makes notes of items that are getting low and informs kitchen manager
- Prepares all prep list items
- Cleans kitchen for supper service
- Possess excellent communication skills
- Create extraordinary culinary experiences for our guests
- Able to work on and off -site for weddings, special events, pop ups and unique culinary experience.
- Must be able to work well under pressure in a fast-paced environment. With a focus on guest needs, remaining calm and courteous at all times.
- Ensure sanitation standards set by Taste and government regulations are met and exceeded.
- Communications with Kitchen Manager on any and all issues, questions, concerns
- Patient with an ability to stay positive under pressure
- Must be checked out by Manager on Duty

- Memorizing recipes, policies, procedures, and standard portion sizes
- Preparing ingredients and components of each recipe on the restaurant's menu
- Maintaining freshness of product and rotating old product out
- Working with a team of Cooks to handle varying levels of activity
- Maintaining a clean, sanitary, and safe workspace at all times to avoid contamination
- Being aware of and following all kitchen health and safety regulations and guidelines
- Set up and stocking stations with all necessary supplies
- Answer, report and follow executive or sous chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion

TERMS OF EMPLOYMENT AND BENEFITS

- Wage to be negotiated (based on experience)
- Full-time and part time positions available
- Seasonal business operation
- Required to be onsite May - Oct
- 1-year contract with possibility of extension
- Options for staff housing
- Living and working in a beautiful national park
- Staff discounts on food and drinks

LOCATION: Gros Morne Inn, Shoal Brook, Newfoundland (required).

Please email your resume to info@grosmorneinn.com

We are an equal opportunity employer.

Language:

- English (Required)
- French and or German an asset