

First Cook/Chef de Partie- Full-time, Permanent

Fairwinds Bar and Grill is currently accepting applications for a highly motivated and reliable First Cook for our busy upcoming 2018 season. Must have 2-3 years' experience cooking a la carte and banquet/buffet style experience. This is a fast-paced environment that requires the ability to multitask and work unsupervised.

Our ideal candidate must possess a positive attitude, have a real passion for food and would like to further their culinary career.

Job duties include:

- Be able to work through a busy service on line
- Insure proper par levels and mise-en place are done daily according to prep list
- Receiving food supply orders
- Proper rotation of all food items
- Creating daily breakfast, lunch, dinner and soup features
- Ensure closing procedures of kitchen are followed and completed daily
- Must have own transportation
- Heavy lifting required

Fairwinds is not just a wonderful place to work, you will also enjoy complimentary golf and use of our fitness facility, gratuities and tips, free meal per shift.

Job Type: Full-time

Salary: \$15.00 to \$17.00 /hour