



Job Title	Line Cook	Job #	2002007
NOC / NAICS	6322 / 722511	Date	February 6, 2020
Location	AURORA: Bayview / Wellington	Wages	\$14.00-\$17.00 per hour
Experience (Yrs.)	<input type="checkbox"/> 0-1 <input checked="" type="checkbox"/> 1-3 <input type="checkbox"/> 3-5 <input type="checkbox"/> 5+	Hours/Week	Flexible
Employment Type	<input checked="" type="checkbox"/> Perm <input type="checkbox"/> Temp <input type="checkbox"/> Seasonal <input checked="" type="checkbox"/> FT <input checked="" type="checkbox"/> PT	Schedule Availability	Days, evenings, weekends
Benefits Available After Probation Period	<input type="checkbox"/> No <input type="checkbox"/> Yes:		
Workplace / Physical Requirements	Working with sharp knives, heat		

Company
 East Side Mario's is all about good food, family, friends and fun. It's a lively place where folks can relax and enjoy their favourite Italian food in a warm and friendly atmosphere. It's also a rewarding place to work for energetic people with a great personality and a knack for keeping guests happy. Whether you're interested in a full-time career or a part-time position, we'll recognize your hard work and support you in your personal and professional development. East Side Mario's is a proud part of Prime Restaurants Inc., which has been recognized as one of Canada's 50 Best Managed Companies.

- Job Duties**
- Prepare, season and cook food as directed, meeting dietary requirements where required
 - Follow recipes and presentation specifications
 - Operate standard kitchen equipment safely and efficiently
 - Clean and maintain station in practicing good safety and sanitation
 - Oversee kitchen operations
 - Maintain inventory and record of food, supplies and equipment
 - Adhere to all sanitation and food production codes

- Requirements / Candidate Profile**
- **At least one (1) year of similar experience preferred**
 - Knowledge of food ingredients, measurements and recipes
 - Excellent communication and organizational skills essential
 - Passionate about cooking
 - Safe Food Handling certification and/or experience
 - Team player
- PERKS**
- 20% employee discount dining card valid at all Recipe brands
 - Flexible scheduling
 - Competitive wages
 - Growth and advancement opportunities within the restaurant
 - Career advancement opportunities in a company that has more than 1,400 restaurants across Canada

How to apply
To apply please submit resume to HRQR@rnccs.ca for pre-screening and consideration.
Include a note indicating why you are a good fit for this position.

Disclaimer
 RNC Employment Services reserves the right to submit applicant resumes in their sole judgement directly to employers only following registration. Registration in itself does not determine applicant job posting eligibility. Further RNC is not responsible for employer hiring decisions which may pre-empt registration.