



Prep Cook

Tapworks is adding a Burger Shack to its beautiful rooftop patio this Spring. Overlooking the water, this unique eatery is inspired by beach-side concessions -- but with the same commitment to quality and fun twists its host brewery is known for. There is an emphasis on quality, house-made, key ingredients that elevate simple, nostalgic food to create a memorable experience.

We are looking for a Prep Cook/Dishwasher to support the team in delivering quality food to customers in a timely manner, in accordance with recipe and cooking guides. To be successful in this position, you will be an efficient and hard-working individual with great teamwork skills.

Responsibilities and Duties

- Work with you manager to ensure quality standards and cooking/recipe guides are followed
- Efficiently prepare food, serve food and wash dishes in a fast-paced environment
- Review wastage reports with your manager

Skills and Experience Required

Any experience working in the kitchen is an asset, but we will trade the right candidate!

- Foodsafe Certification is an asset
- Strong work ethic and willingness to learn!
- Willingness to work evenings and weekends

Compensation

Salary range: \$16-18/hr + tips. We provide competitive wages, excellent training, discounts on food/merch/beer, opportunity for advancement and a fun, energetic atmosphere! Sound like a good fit? Tell us why!

Send your resume and cover letter to geoff@gibsonstapworks.com.