



## Line 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 Line Cooks to deliver 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 detail-oriented cook with a solid work ethic.

### **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 taking care for:
  - Plating and portion size
  - Safe and efficient technique
  - Sanitary standards are being met
  - Proper storage
- Review wastage reports with your manager

### **Skills and Experience Required**

- 1/+ years in a fast-paced kitchen is an asset (willing to train the right individual)
- Foodsafe Certification
- Excellent communication skills
- Willingness to work evenings and weekends

### **Compensation**

Salary range: \$18-25/hr + tips, benefits available to the right candidate. 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](mailto:geoff@gibsonstapworks.com).