

HOLLYHOCK

Position: Third Cook

Reports to: Kitchen Manager

Start Date: April / May

Hours and Location: Full-time, Seasonal on Cortes Island

Starting Wage: \$17.00 per hour for 18 years and older /minimum wage for students

ABOUT US

Hollyhock exists to inspire, nourish, and support people who are making the world better. We host over 100 personal and professional development programs each year, immersing our staff in a culture of connection, personal growth, and progressive social change.

Our oceanfront Cortes Island campus rests in the traditional territories of the Klahoose, Tla'amin, and Homalco Nations; we are committed to renewing and improving our relationships with these First Nations peoples.

Our campus boasts rustic accommodations, seasonal meals, yoga, bodywork, a world-famous garden, hot tubs, and a network of nature trails through our campus and connecting to nearby parks. Hollyhock staff receive discounts on all of our services and meals, and the opportunity to experience a complimentary Hollyhock program.

We believe that a workforce that reflects the diversity of the communities we serve strengthens our ability to achieve our mission. We strongly encourage applicants of all genders, ethnic and cultural backgrounds, sexual orientations, abilities, and with a range of life experiences to apply. Please feel free to state any aspects of your identity that may contribute to diversity in our workforce in your cover letter, so we can prioritize your application.

ABOUT THE ROLE

Hollyhock cooks have a passion for creating beautiful and delicious foods that enliven and nourish all. As a Third Cook you will be part of a dynamic high performing team preparing meals from our renowned Hollyhock kitchen. The healthy, organic, vegetarian fare features ingredients from the abundant French-Intensive garden located just outside our kitchen door.

Third Cooks are responsible for the taste and appearance of our food preparations. The Third Cook ensures that health and safety standards are followed during all food preparation at their assigned station. Third Cooks are responsible for the cleanliness and appearance of their station and the kitchen in general. You have a positive and friendly attitude, are committed to proper sanitation, and share a strong work ethic. You are willing and able to learn and are open to following directions, receiving feedback, and offering your highest abilities and efforts to all jobs at hand. It is integral that meals are offered on time, the food is beautiful, fresh, healthy and prepared to the highest standards with positive energy. Working in the Hollyhock kitchen is a team-centered environment. It is a place where guests, students, and presenters experience and

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taste on a daily basis the actions of what Hollyhock is essentially about – nourishing and inspiring people.

In this position you will be exposed to continuous deadlines, long hours working on your feet, and operating kitchen equipment where safety is of utmost importance. Hollyhock is a seven day a week operation and you may be asked to work outside of regular working hours or split shifts as needed. This may include evenings, weekends, holidays, and extended hours as business dictates.

KEY RESPONSIBILITIES

- Receive directions from the First Cook or Second Cooks and carry through with specific assigned tasks.
- Be well prepared, on time, and rested for each shift; following through with a positive, professional attitude and outlook.
- Dress in a safe, clean, and professional manner at all times. Must wear closed-toed non-skid shoes, long pants, t-shirts, or long sleeved shirts (no sleeveless shirts) and no hand or wrist jewelry. Fingernails must be kept short and clean, and hair must be tied up or covered by a hat or scarf.
- The washing of dishes created by the kitchen and guests.
- Wash lettuce and prepare salads to Hollyhock standards.
- Maintain and restock the self serve cold breakfast, and the salad bar.
- Prepare teas, salad dressings, salads and needed prep items for the day as designated by the First or Second Cooks.
- Sort and put away dishes, restock dishes and cutlery.
- Assist with the training of new staff
- Complete all duties, daily, as listed on check lists and daily task lists.
- Share recycling, garbage, and laundry duties with 2nd cooks
- Record, note, and inform 1st Cook when ingredients need restocking.
- Maintain a highly sanitary, organized kitchen and work area.
- Apply the safe operation of kitchen equipment and report to 1st Cook and/or Kitchen Manager any noticed safety hazards, in a timely manner.
- Assist whenever needed, until all tasks are completed; fostering a team environment.

QUALIFICATIONS

- 1+ years in the food service industry, or related work experience.

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- Food Safe Certification is required.
 - Willingness to learn how to follow recipes and be precise.
 - You need things to be clean and organized.
 - Interpersonal and customer service skills a must.
 - Able to lift and carry up to 18 kg (40 pounds) and able to navigate stairs multiple times daily.
 - You take pleasure in a sense of accomplishment of a job well done.
 - The successful candidate must be legally able to work in Canada and enjoy living in a remote setting
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APPLY

Please apply using the online form at hollyhock.ca/jobs
You will have an opportunity to upload your resume and cover letter.

This position is open until it is filled. Please get your application in as soon as possible. Only short-listed candidates will be contacted.