

HOLLYHOCK

Position: Third Cook/Dishwasher

Reports to: Meal Services Manager

Start Date: May/June/July

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

Starting Wage: \$23 per hour for 18 years and older / minimum wage for youth

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 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. Working in the Hollyhock kitchen is a team-centered environment. It is a place where guests, students, and presenters experience and 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

HOLLYHOCK

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

- Experience in a commercial kitchen is an asset, but not necessary for the right candidate.
- Food Safe Certification is an asset, but not required.
- Willingness to learn how to follow recipes and be precise.
- You need to be clean and organized.
- Able to lift and carry up to 18 kg (40 pounds) and able to navigate stairs multiple times daily.
- The successful candidate must be legally able to work in Canada and enjoy living in a remote setting
