HOLLYHOCK

Position: Second Cook
Reports to: Kitchen Manager
Start Date: May 2026
Hours and Location: Full-time Seasonal, on Cortes Island
Wage: Starting at $24/hr

ABOUT THE ROLE

Hollyhock cooks have a passion for creating beautiful and delicious foods that enliven and nourish all. Second Cooks have a positive and friendly attitude, are committed to proper sanitation and share a strong work ethic. They are willing and able to learn and they are open to following directions, receiving feedback, and offering their highest abilities and efforts to all jobs at hand. This position requires cooks who are inspired to feature the garden's daily harvest within all meals and integrate our garden's organic vegetables, herbs, edible flowers, and fruits. 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 taste on a daily basis the actions of what Hollyhock is essentially about – nourishing and inspiring people.

This position is exposed to full shifts working on your feet, and operating kitchen equipment where safety is of utmost importance. You may be asked to work outside of regular working hours or split shifts as needed, which may include evenings, weekends, holidays and extended hours as business dictates.

You truly love cooking and preparing wholesome and delicious ingredients. You offer high quality in your food preparation skills. You conduct yourself professionally and are committed to clear and mature communications. You enjoy people and are friendly; yet always maintain that your foremost focus is on your kitchen responsibilities, tasks, and duties. You have a high level of personal hygiene, are reliable, respectful, timely, and responsible. You enjoy working with others within a team environment and are able to receive directions and feedback, listening in a receptive manner. You are at ease with the high-pressure daily deadlines, and manage your time wisely. You are organized, dedicated, energetic, and willing to self-initiate your tasks once routines are learned.

KEY RESPONSIBILITIES

- Receive directions from the First Cook 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.
- Restock and clean toast bar and fruit bowl regularly.
- Set the serving table for meals and clear table after meals.
- Restock all food items throughout the food service period.

- 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.
- Maintain clean and sanitary working conditions at all times.
- Clean kitchen after every shift, restock all kitchen areas.
- Share recycling, garbage, and laundry duties with other Cooks
- Record, note, and inform 1st Cook when ingredients need restocking.
- Maintain a highly sanitary, organized kitchen and work area. Cleanliness of fridge, freezer, floors, counters and all food production areas should be a source of pride and action.
- 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; foster a team environment.

QUALIFICATIONS

- 2+ years in the food service industry.
- Food Safe Certification is required.
- Familiarity with a variety of cooking and baking techniques.
- Knowledge of contemporary vegetarian cooking.
- Ability to read and follow recipes.
- Strong knife skills.
- Excellent verbal and written communication skills.
- Interpersonal and customer service skills
- Able to lift and carry up to 18 kg (40 pounds) and able to navigate stairs multiple times daily.
- Occupational First Aid certification is an asset.
- The successful candidate must be legally able to work in Canada and enjoy living in a remote setting

---