



### **Position: Second Cook**

**About Us:** The Well is a vibrant and welcoming pub-style restaurant known for its delicious comfort food, friendly atmosphere, and excellent customer service. We pride ourselves on offering a diverse menu that includes classic favorites and innovative dishes made from fresh, high-quality ingredients.

**Job Description:** We are seeking a skilled and passionate Cook to join our culinary team. The ideal candidate will have experience in a fast-paced kitchen environment and a strong understanding of pub-style cuisine. As a Cook, you will be responsible for preparing and cooking a variety of dishes, ensuring that each meal meets our high standards of taste and presentation.

### **Key Responsibilities:**

- Prepare and cook a wide range of pub-style dishes, including appetizers, main courses, and desserts.
- Follow recipes and presentation specifications.
- Operate standard kitchen equipment safely and efficiently.
- Maintain a clean and organized workstation.
- Adhere to all food safety and sanitation regulations.
- Assist with inventory management and ordering supplies as needed.
- Collaborate with the kitchen team to ensure timely and efficient service.
- Provide input on menu development and specials.

### **Qualifications:**

- Experience as a Cook in a similar role.
- Knowledge of various cooking methods, ingredients, and equipment.
- Ability to work in a fast-paced environment and handle multiple tasks simultaneously.

- Strong attention to detail and creativity.
- Excellent communication and teamwork skills.
- Flexibility to work evenings, weekends, and holidays as needed.
- Culinary school diploma or equivalent experience is a plus.

**Job Types: Full-time, Permanent**

**Pay: \$21.25-\$23.75 per hour**

Additional pay:

- Overtime pay
- Tips

Benefits:

- Dental care
- Employee assistance program
- Extended health care
- Flexible schedule
- Life insurance
- On-site parking
- Paid time off
- RRSP match
- Vision care

Flexible language requirement:

- French not required

Schedule:

- 8 hour shift

- Day shift
- Evening shift
- Monday to Friday
- Night shift
- Weekends as needed

Ability to commute/relocate:

- Nanaimo, BC V9R 5E2: reliably commute or plan to relocate before starting work (required)

License/Certification:

- Food Safety Certification (preferred)

Work Location: In person