



Cook

Full Time

SoLIT Café Overview

First location of this brand, SoLIT café is an orange orchard set in a courtyard-like space. We are dedicated to upholding a beautiful oasis-like space, a farm to table philosophy, service with integrity, and local partnerships. We serve To Go food options, all kinds of baked goods, in house foods, and all things coffee!

Role

This role is designed for a food enthusiast with a passion for hospitality, with or without experience. At SoLIT Café, you have the opportunity to make a difference and grow with a startup company. This position requires speed, multitasking, great memory and the ability to handle pressure of the occasional demanding customers.

Responsibilities

- Assistance in maintaining kitchen, flow and service
- Food & ingredient prep and working on the line
- Preparing weekly soups
- Keeping track of kitchen inventory
- Keeping fridges and freezer organised and up to date with rotations & MAPAQ protocols
- Assistant in on-boarding new staff, if needed
- Assisting with equipment maintenance and service
- Participating in marketing on as needed basis
- Opening and closing store

Assets/Skills/Qualities

- Multitasking
- Effective communication
- Efficiency
- Speed
- Good memory
- Organised
- Great team player
- Proactive
- Bilingual: French & English

Benefits

- Two weeks paid vacation (on salary)
- One paid day off a month
- Free gym membership
- Uniform provided
- Career growth opportunities
- Two free drinks, 50% discount on food/pastry.

Wage:

- \$14/hr-\$18/hr plus tips (\$4/hr-\$7/hr)

References required

Send CV to Nas@SoLITCafe.com