



Line Cook

Bordered by the Crescent Drive Golf Course and only 20 minutes from downtown Winnipeg, Thermëa by Nordik Spa-Nature opened its doors in 2015. This relaxation and renewal centre focuses on thermotherapy practices and relaxation techniques from Scandinavian countries. It offers a multisensorial experience in an all-embracing natural setting to contribute to the health and wellness of its guests.

Continuously innovating and evolving by creating unique relaxation experiences, it is the only Nordic-style spa in the Canadian Prairies today.

We are currently seeking passionate wellness professionals who will use their skills to transform people's lives, one visit at a time. Join our team.

Associates with Thermëa by Nordik Spa-Nature will embrace the following values:

- Accountability
- Engagement
- Respect
- Integrity
- Teamwork

Job Summary:

The Line Cook's primary objective is to prepare dishes ordered by customers in a quick and efficient manner, while respecting established standards. He/she must work closely with the service team to provide excellent service and memorable customer experience. He/she is responsible for minimizing and tracking food cost. He/she is also responsible to inform the Head Chef of any challenges that might prevent him/her from performing his/her job. Sanitation, health and safety rules & regulations are an integral part of his/her work habits.

Responsibilities & Essential Duties:

- Establishes a work plan before service

- Prepares, plates and presents dishes following the established recipes and standards
- Cooks a number of items as ordered while working on several orders simultaneously
- Handles and cooks food in strict accordance with the sanitation, health and safety rules & regulations
- Maintains cleanliness of the premises and equipment
- Performs tasks according to opening and closing checklists
- Performs inventory to ensure par levels are respected

Essential Requirements:

- Diploma in Culinary Arts or other relevant training
- Minimum one-year experience in a similar position
- Accreditation in food handling, sanitation and health and safety

Working Conditions:

- Must be able to communicate clearly with managers and other associates.
- Be able to reach, bend, and frequently lift up to 40 pounds.
- Be able to work in a standing position for long period of time (up to 8 hours).
- Frequent exposure to heat and cold.

Work Schedule:

- Variable schedule (days, evenings, weekends).
- Flexibility is required.

Salary:

Based on the pay scale and benefits in effect at Thermëa by Nordik Spa-Nature

How to Apply:

Please fill in the I-Recruitment job application questionnaire on our Careers page. <https://irecrutement.ca/employeur/?employeur=thermea>

Please note that only successful candidates will be contacted.