Pescadores Bistro is Hiring!

A staple in Port Alberni's community, the team at Pescadores Bistro takes pride in the food prepared and service provided. Our unique menus boasts a wide range of dishes sure to satisfy the most simplistic or adventurous pallet utilizing fresh, seasonal ingredients sourced locally from the Alberni Valley.

At Pescadores, we value hard work and dedication in a fun, supportive work environment. We encourage a healthy, balanced lifestyle and embracing the environment around us! Would you like to join our team?

Requirements:

The requirements of this position include being proficient in many aspects of the kitchen, primarily in the short order and/or line cooking position. Applicants must exhibit a strong positive attitude, a strong willingness to learn, as well as an exceptional work ethic. Applicants must be self motivated, exhibit a strong desire for personal growth, as well as an eagerness to be supportive of and be supported by a wide variety of personalities within a cohesive, like-minded team. A high standard for cleanliness, food production quality, and personal hygiene are an absolute must. We believe in hard work and having a great time while producing quality food and experiences!

Pre-requisites:

- At least one year of full time kitchen experience required
- FoodSafe certification an asset
- Culinary training/Certification an asset

Hiring Timeline: Immediate start - can be flexible on date

Shift Type: Morning/Day Shift

Job Type: Full Time

Wage: Experience based - starting: \$19 p/h + tips

To apply please send through your resume and cover letter to jo@shelterrestaurant.com

Due to a high volume of applicants only successful candidates will be contacted