



COOK/PREP CHEF

OUR KITCHEN TEAM IS HIRING!

Zoe's Bakery & Cafe provides baked goods and a variety of lunch items, consisting of a daily gourmet sandwich, home-made soup, and a selection of deli salads and spreads. We aim to use locally sourced, seasonal ingredients; emphasizing scratch-made whole foods - organic when possible, seasonal always and focussing on minimal waste.

Strong communication and people skills are integral as Zoe's Bakery is an open kitchen. All positions at Zoe's Bakery require direct involvement with customers, assisting front-line staff with coordinating service and providing overall support in our fast-paced, team-oriented, community-focussed environment. Carrying out supplementary tasks as directed by management to ensure the bakery & small team work efficiently.

DUTIES & RESPONSIBILITIES

- Assist in stocking of all our food offerings, with a focus on quality, appearance, adequate stocking levels, consistency and minimizing leftovers and product waste
- Maintaining and restocking food prep
- Making and baking bread for sandwiches
- Preparing other lunch items such as soup/ salad/ flatbread
- Keeping your station clean and organized
- Helping other members of the team - help with dishes - helping with closing tasks
- Delivering food to customers in a timely manner
- Putting deliveries away/ Checking stock levels and rotations
- Communicating with the kitchen manager

ATTRIBUTES & EXPERIENCE

- Previous cooking/kitchen experience is required
- Customer service experience
- Physical duties are part of the job so you must be able to lift 25lbs and complete repetitive tasks
- Have food safe qualification or be willing to get one
- Must be a hard worker and a great team player
- Work in a fast paced environment and keep a level head
- Work well under pressure and be able to multitask
- Takes instruction well
- Must be detail oriented and quality driven

Housing may be available to the right candidate

APPLY BY EMAILING A RESUME TO INFO@ZOESBAKERYANDCAFE.COM