



CANTINA CREW MEMBER - LINE COOK & PREP COOK

We are looking for staff to work at our Dockside Cantina (floating restaurant) at Sunshine Marina located on Lake Koochanusa, BC. The restaurant has a mix of Mexican food such as tacos, burritos, nachos as well as fresh salads, ice cream, hot-dogs, slushies, specialty coffee, baked goods and more. Ideal candidate has food industry experience including food preparation and cooking skills.

The marina is located on Lake Koochanusa, 100 km from Cranbrook and 70 km from Fernie in beautiful South Eastern British Columbia. We pride ourselves on providing a fun environment with amazing customer service. If you love being surrounded by sand, water and a great team of people, join us!

TERMS OF EMPLOYMENT

- Job is Temporary 30-40 hours per week
- Starting: Late June through September long weekend
- Wage: Dependent on experience.
- Must be legally available to work in Canada. We are unable to sponsor any applicants at this time.
- Staff are required to live on site during their work week unless they live in very close proximity. We provide free accommodation (private cabin rooms with shared staff kitchen, bathrooms and laundry facilities).

PERKS

- Incredible scenery working on Lake Koochanusa in the heart of the Rockies.
- Free Staff Accommodation. Facilities include private bunk rooms that sleep two people, shared staff kitchen, bathrooms and laundry facilities. We require staff to stay onsite during their work week, unless you live in very close proximity.
- Staff discounts on rentals, fuel, store and the cantina.
- Free Waterpark usage within specified hours.
- Staff appreciation events.

JOB REQUIREMENTS

- At least one year of Food Prep/Cooking Experience, please detail your experience when applying
- Confidence interacting and communicating with people
- Ability to be very flexible and adaptive to busy-fast paced nature of business
- Ability to work under supervision and take direction on cue as well as independently
- Ability to multitask and take initiative, do not need to wait to be told what to do
- Reliable transportation to our site
- Have a good understanding of food safety and hygiene
- Cash handling and POS (Square) experience an asset
- Inventory management skills an asset
- Food Safe an asset
- Serving It Right an asset

KEY DUTIES

- Prep food items and ingredients
- Prepare customers' orders and serve out of our serving windows
- Greet clients and provide highest quality customer service
- Operate Square POS System for processing payments
- Open and close the restaurant
- Clean and maintain the restaurant
- Monitor products and inventory, restock when needed
- Be the best team member possible to help maintain our dream team status

Please send your awesome resume and cover letter to employment@sunshinemarina.com.