



STATE & MAIN KITCHEN AND BAR

State & Main is one of Canada's newest growing casual dining brands. Our warm and relaxing restaurants are anchored by welcoming and modern central bars. With original flavor and flair, our restaurants offer comforting plates of delicious food. Our food is a mix of classic favorites and street-inspired cravings. Our people share a passion for delivering a quality experience to our guests. If you're a hardworking, fun-loving person who enjoys the fast pace of the restaurant industry, we'd love to meet with you!

Our family of companies include Original Joe's, Elephant & Castle and a wholly owned construction company called FWbuilders. We never stop looking for unique individuals who can infuse our restaurant and Corporate workplaces with original ideas, creative solutions and an extraordinary guest experience. We offer competitive wages, a comfortable work environment, flexible hours, benefit packages (for those who qualify), investment opportunities, and a chance to grow right alongside us. By joining State & Main your future career opportunities are endless!

Job Title: Line / Prep Cook

What You'll Do:

- Promptly and efficiently fill orders according to bill flow
- Run various pieces of kitchen equipment, time the steps in each dish and know the cooking requirements of each dish
- Be knowledgeable about menu items, menu changes and food preparation procedures to ensure a 'remarkably consistently' guest experience
- Consistently prepare ingredients, garnishes, sauces, etc. to 'spec'
- Quickly resolve complaints about food preparation or quality
- Ensure safe food handling procedures are followed 100% of the time
- Prepare items to meet guest requests and prepare support items as required
- Control waste and to work to high efficiency with food ingredients
- Proactively refill the line with ingredients / condiments / supplies
- Follow a 'clean as you go' mantra to ensure that the kitchen area is always clean and orderly
- Be knowledgeable regarding allergy policies and procedures to ensure that guests are not at risk of allergic reactions
- Work each shift with a safety mindset. Be proactive in regards to front of the house and back of the house safety (food safety, potential hazards for employees or guests)
- 'Live' our core values during every shift: Honesty, Empathy, Always Welcoming, Remarkable Consistency, Taking Care of the Community

Who You Are:

- You are a genuine and vibrant team player
- You **might** have experience in the service / hospitality industry. Previous back of house experience would be nice but isn't required. We will consider the right person, with the right attitude who can back-up their abilities through previous work, or involvement in teams (school, work or sports)
- You pride yourself on your ability to learn new skills, your ability to work efficiently and effectively, your reliability and your ability to 'keep your cool' even during the busiest shifts
- You are able to manage time effectively and prioritize tasks without skipping a beat
- You are solution focused and resourceful – you are proactive and take the initiative to find resolutions to situations
- You are easily coachable and see feedback as an opportunity to keep improving your skills and abilities
- You are able to safely and repetitively lift items weighted similar to a bag of potatoes
- You are able to stand for long periods of time
- You might have future aspirations to be employed as Store Management or in our Corporate team

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