



HFN Market LP

4576 Adelaide St, Port Alberni BC V9Y 6N3 ph. 778-421-2663 fax 778-421-2664

EMPLOYMENT OPPURTUNITY

Position: Café Cook (1 – Full Time Seasonal Position)

Location: Bamfield, B.C.

Pay Rate: TBD

Position Summary

HFN Market LP is looking for a seasonal full-time position for the Café starting in May.

The Cook is responsible preparing food for service in Kitchen and Deli. The Cook will report to Kitchen Supervisor and Market Manager.

Job Duties

- Serving customers in a professional and friendly manner
- Setting up and stocking stations with all necessary supplies, preparing food for service in cafe and deli foods
- Ensuring that all food handling is done in accordance with general accepted Food Safe and Serving it Right rules and regulations
- Ensuring that dish pit area is clean, and dishes put away
- Sweeping and mopping floors, taking out recycling and trash.
- Maintain and adhere to all COVID19 Safety protocols and procedures

Operational Requirements

The work can be repetitive and physically demanding, requiring frequent bending, kneeling, lifting.

- Physically fit and able to be on your feet for extended periods of time
- Available to work flexible hours including nights, weekends, and holidays.

Education and Experience Requirements

- Previous cooking experience
- Experience with POS systems and cash handling procedures
- Ability to work calmly and effectively under pressure in a fast-paced environment
- Must be dependable and forthright, with the ability to confidently work without direct supervision
- Food Safe Certification
- Serving it Right Certification

Application Details

Please submit resume and cover letter highlighting the skills and experience you would bring to this position to hradvisor@huyuayht.com

Closing Date: Resumes received by 4:00 pm on May 02, 2022 will be considered. We thank all applicants for their interest in this position; however, only those candidates selected for an interview will be contacted.