



## **Line/Prep Cook**

Hospitality is all about human connection; at Thistle Hospitality Group, we excel in creating memorable experiences that connect people with each other, great food, atmosphere, and most importantly this amazing place we call home.

**Thistle Hospitality was created in 2019, and oversees operations at four signature properties to deliver the absolute best in experiential tourism.**

**Location:** The Whiskey Teller – Annapolis Royal, Nova Scotia

### **Responsibilities**

- Participates in daily kitchen service making ensuring success everyday
- Works alongside Founders House team leaders to ensure consistency so that goals are met and exceeded
- Prepares local food products for daily service as directed
- Keeps stations clean and stocked
- Maintains company standards and health and safety regulations within your kitchen
- Participates in the service of large groups to ensure unforgettable experiences (e.g. golf tournaments or weddings)
- Commits to collegiality and communication by creating a positive working environment

### **Requirements**

- Previous experience in commercial kitchen atmospheres is considered an asset
- Ability to spot and resolve problems efficiently
- An ability to both take and give direction, work calmly under pressure
- Keep up with cooking trends and best practices, including a strong knowledge of food sanitation regulations



- Ability to work independently with minimal supervision and be reliable
- Working knowledge of various computer software programs (MS Office, POS, etc.)

## **Rewards**

- Competitive wages
- Gratuities
- Health and Dental Coverage
- Professional Development opportunities
- Possible staff accommodations available to assist with relocation, if needed

## **Salary**

- To be negotiated (you may include your expectation in your application if you wish)

**Please apply via email with to: [careers@thistlehospitality.com](mailto:careers@thistlehospitality.com)**