

DIMENSIONS

ALGONQUIN HIGHLANDS

Job Description: LINE COOK

Who We Are

Combining neuroscientific research with plant ceremony and luxurious hospitality, Dimensions focuses on restorative well-being and transformational growth. Dimensions helps improve and transform lives by drawing on the restorative power of nature, spa rituals, remarkable cuisine, and plant ceremony. Supporting lives to reset, renew and transform lies at the heart of everything we do. We are passionate about our purpose, and it is the reason we come to work every day. Dimensions Algonquin Highlands is our first Canadian property to open among our growing international collection of safe, legal and luxurious accommodations in natural settings.

The Role

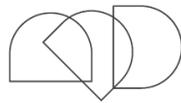
Reporting to the Executive Chef and Jr. Sous Chef, the Line Cook's main duties include preparing and cooking food in all stations, cleaning up prep areas, and making sure the kitchen is stocked and organized. You will prepare food and menu items following recipes created by the kitchen management team and help the kitchen run smoothly.

Duties and Responsibilities

- Maintains a safe work environment
- Assisting with stocking and setting up the kitchen stations
- Preparing food including mise en place for each station
- Plating prepared foods based on Jr. Sous Chef and/or Executive Chef guidance
- Ensuring the kitchen equipment is handled with care
- Ensuring the kitchen is consistently cleaned
- Communicating with kitchen managers for any opportunity to improve kitchen performance
- Follows and upholds all health codes and sanitation regulations
- Uses waste control guidelines
- Perform other duties as assigned

Qualifications

- Relevant culinary education preferred
- Previous food preparation experience required
- Displays team focus, initiative, enthusiasm, and self-motivation
- Ability to conduct oneself calmly and effectively under pressure
- Demonstrates good work ethic and open to learning
- Food Handler certification or similar training
- Exceptional standards of cleanliness and sanitation to be upheld at all times
- Must have an eye for detail in all aspects of guest service delivery
- Exceptional organizational, problem-solving, and interpersonal skills
- Must be discrete and respectful of others
- Lifting and/or moving up to 30lbs
- Ability to work varied hours/days, including nights, weekends, and holidays as needed



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What we offer

- Excellent and comprehensive training program that will help you build skills and grow/develop in a luxury guest service environment
- Work in a picturesque and natural lakeside (Maple Lake) location
- Competitive flexible benefits package for full-time and part-time staff
- Health benefits starting on day 1 for full-time staff
- Access to a comprehensive Employee and Family Assistance Program (EFAP)
- Employee Housing assistance program
- Meals on duty

LOCATION: Dimensions Algonquin Highlands is located at 1218 Canopy Lane, Maple Lake, Stanhope Township, Ontario (20 minutes west of Haliburton).

How we hire

Please send a cover letter and resume to Recruiting@dimensionsretreats.com.

Dimensions is committed to fostering a climate of diversity, equity, inclusion and respect. We are committed to creating an inclusive environment where people from all backgrounds can thrive. We welcome all applicants, and encourage applications from racialized persons, Indigenous Peoples, women, persons with disabilities, LGBTQIA2S+ persons, and others who may contribute to furthering a diversity of ideas within our organization.

We thank you to all who apply, however only qualified candidates will be contacted.

To enquire: Recruiting@dimensionsretreats.com