



Kingsbrae Garden Horticultural Inc.  
220 King St. Andrews, NB  
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<https://www.kingsbraegarden.com/>

### Line Cook

#### About

Kingsbrae Garden is in the seaside resort of St Andrews by-the-Sea and has been named one of Canada's Top Ten Public Gardens.

The 27-acre public garden was made on the grounds of several grand estates, incorporating cedar hedges, flower beds and acres of the old-growth Acadian forest. These and the original manor house became the setting for new themed gardens, including white, knot, cottage, gravel and therapy gardens. The Culinary Operations Team utilizes the garden to its full advantage by selecting the many flowers, herbs, vegetables and fruits that are grown on-site to create artistically-inspired plates that are garden focused. Along with ingredients & products from all over New Brunswick the Garden Café and Savour in the Garden Create a unique Culinary compliment to the turn-of-the-century building and garden, making it ideal for functions large and small, formal or relaxed.

#### Position Summary:

We are on the hunt for an experienced line cook to join our talented team and help prepare meals according to our standard recipes. In this position, your principal goal will be to prepare high-quality meals that meet the chef's exact specifications.

You will be responsible for setting up the prep station, stocking inventory, and maintaining sanitation standards. To be successful in this role, the ideal candidate will possess excellent communication and multi-tasking skills. Ultimately, you will play an essential role in contributing to our customer satisfaction and restaurant growth.

#### Duties and Responsibilities:

- Interacts with serving staff to obtain feedback on product quality and service levels.
- Responds to and handles guest problems and complaints.
- Ensure that all food items are prepared as per standard recipe while maintaining portion control and minimizing waste.
- Ensure that food stock levels within the culinary department areas are of sufficient quantity and quality in relevance to the event orders and café forecasts.



- Ensure in clean, tidy uniforms and are always presentable to be in guest view.
- Ensure that all food preparation equipment is being used safely and correctly and that it is cleaned and maintained.
- Ensure that all culinary operations manuals are prepared and updated.
- Adheres to all Kingsbrae policies and procedures.
- Ensure that a consistent first-class product of the highest quality is achieved and maintained in all culinary areas while adhering to operational deadlines.
- To project a positive and motivated attitude among all associates.
- Assist in the supervision of all stewards and their activities within the Food and Beverage department.
- Set up and stock stations with all necessary supplies
- Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow the executive or sous chef's instructions
- Clean up the station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

### **Qualifications**

1. Degree by an accredited culinary school or institution is valued but not necessary
2. Serve Safe Certification
3. experience in professional busy kitchens, restaurants, or hotel environment
5. Able to deliver and exceed the expectations of a highly demanding clientele
6. Ability to obtain and/or maintain any government-required licenses, certificates, or permits
7. Professional appearance and manner, good character to work in a fast-paced team
8. Positive, honest, and energetic work ethic
9. Food Service Card
10. Solid track record of success
11. Able to work ten-hour-plus shifts plus the ability to stand, sit or walk for extended periods of time
12. Able to grasp, lift and/or carry up to 50 lbs. as needed
13. Finger/hand dexterity to operate kitchen machinery, knives, etc.
14. Able to withstand changes in temperature, occasional smoke, steam and heat and work in a confined area
15. Must possess hearing, visual and sensory abilities to observe and detect emergency situations; also to distinguish product, taste texture, temperature and presentation and preparation

### **Knowledge, Skills, and Abilities**

1. Strong communication skills
3. Adept at working effectively in high-energy and busy environments and works well under pressure
4. Willing and able to work evenings, weekends and holidays
5. Can work on own as well as part of a team
6. Passion for good food, local ingredients and quality customer experiences
7. Excellent knife skills
8. Must love and enjoy working with food
9. Ability to portion control on a large scale

### **Key Competencies**

Key competencies include: producing large quantities of food well, attention to detail, integrity, honesty, problem-solving, reliability, adaptability, and efficiency. Adhering to Kingsbrae Core Values and being guest-focused, teamwork, respectful, pro-active, accountable, learning and sustainable.

### **Work-Life Harmony**

Two days off a week

hiking, biking, paddling, golfing, swimming, and beach adventures on your doorstep

RRSP Contribution

life, long-term disability, health, dental and travel insurance (season 2)

wellness opportunities - throughout the garden

season passes to:

- Annapolis Royal Historic Gardens -NS
- Village Historique Acadian – Caraquet, NB
- Le Pays de la Sagouine – Bouctouche, NB
- NB Botanical Garden – Edmundston NB
- Kingslanding Historic – Keswick, NB
- Aquarium & Marine Center – Shippagan, NB
- Eco Parc – Lamque, NB
- Fundy Trail – Saint Martins, NB
- Hopewell Rocks – Hopewell Cape, NB
- Beaverbrook Art Gallery – Fredericton, NB
- Fundy Discovery Aquarium, Saint Andrews, NB

### **Accommodations**

We have 2 accommodation properties with studio apartments and full apartments