Cook

Burnt Toast Cafe

Job ID
51784

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LOCATION	DATE POSTED	EXPIRY DATE
2112 2nd Ave, Whitehorse, YT Y1A 1B9, WHITEHORSE,, YT | Yukon	23-10-2026	21-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 30.00/hr	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Job Title : Cook

Salary : CAD 30.00/Hour

Working Hours : 35 per week

Number of positions : 1

Work Location: 2112 Second Avenue

Whitehorse, YT Y1A 1B9

Job Bank ID# 3695254

NOC Code: 63200

Our business is in urgent need of an experienced "Cook". The ideal candidate will BE CANADIAN CITIZEN / PERMANENT RESIDENT and have some relevant experience working as a "Mediterranean Cook".

Job Requirements:

Language: English

Work Onsite: Work must be completed at the physical location in the restaurant. There is no option to work remotely.

Work setting: Odors and Hot work site environment as food service establishment

Status: Permanent, Full Time

Work requirements: Early Morning, Morning, day, shift, overtime

Schedule: 8-hour

Work to start as soon as possible. Requirement is immediate.

Contact Information:

Contact Name: Robins Chacko

Type: Employer

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How to Apply :

Email : jobsburnttoastcafe@gmail.com

Job Description

This is a downtown cafe-restaurant in Whitehorse. It offers breakfast, lunch, coffee, brunch and diverse comfort-food menu. The business emphasizes a welcoming dining atmosphere and locally sourced ingredients . The café opened in December 2010

Core business activities: Preparation and sale of meals, beverages, breakfast, brunch, and lunch.

Main products: Breakfast dishes, eggs Benedict, French toast, sandwiches, burgers, seafood, salads, fries, and coffee.

Tasks

Co-ordinate special events

Determine the size of food portions and costs

Plan menus and estimate food requirements for their realization

Requisition food and kitchen supplies

Prepare and cook complete meals or individual dishes and foods

Prepare dishes for customers with food allergies or intolerances

Prepare and cook special meals for patients as instructed by dietitian or chef

Inspect kitchens and food service areas

Train staff in preparation, cooking and handling of food

Order supplies and equipment

Supervise kitchen staff and helpers

Maintain inventory and records of food, supplies and equipment

Clean kitchen and work areas

Recruit and hire staff

Organize buffets and banquets

Manage kitchen operations

Certificates, licenses, memberships, and courses

Safe Food Handling certificate

Food Safety Certificate

First Aid Certificate

Cuisine specialties

Mediterranean cuisine

Area of work experience

Community service organization

Specialization or experience

Green economy sector

Security and safety

Bondable

Basic security clearance

Transportation/travel information

Public transportation is available

Work conditions and physical capabilities

Attention to detail

Fast-paced environment

Handling heavy loads

Physically demanding

Repetitive tasks

Standing for extended periods

Work under pressure

Weight handling

Between 45 and 60 kg (100-132 lbs)

Personal suitability

Client focus

Dependability

Excellent oral communication

Flexibility

Initiative

Judgement

Organized

Reliability

Team player

Time management

Benefits

Free parking available

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