

# Prep Cook

The Kootenay Co-op is looking for a Prep Cook to join our crew. If you enjoy accurately preparing recipes, maintaining food safety standards, and being a part of a supportive Kitchen team, apply now! This **temporary** position is **32** hours per week and goes from late July to late October; evening + weekend availability is required.

## SKILLS + QUALIFICATIONS

- Food Safe Level 1 certification.
- Minimum 1-year commercial kitchen experience or equivalent.
- Experienced knife skills.
- Ability to execute recipes with precision and consistency.
- Ability to multitask and perform well under production deadlines.
- Strong communication skills; able to work independently and as part of a team.

## DUTIES + RESPONSIBILITIES

- Prepare recipes efficiently and accurately as directed by the Supervisor.
- Safely operate all commercial kitchen equipment.
- Inspect product for quality and consistency before packaging.
- Ensure all product signage is accurate.
- Provide excellent customer service.
- Ensure compliance with all internal and external health and safety regulations, as well as employee policies and procedures.
- Other duties as required.

## WHY WORK AT THE KOOTENAY CO-OP?

Employees of the Co-op are truly unique. Our friendly, talented staff have created a culture of inclusiveness + teamwork, along with a passion for bringing organic, sustainable food to the Nelson area. Employees receive a store discount, health + dental benefits when working full time after 6 months, RRSP contributions, and competitive wages. We value work-life balance, continuous improvement, and maintaining a friendly work environment where each staff member can get involved in making the Co-op a great place to shop & work.

**Rate: \$20.00 - \$24.50** per hour depending on experience.

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