

**Position Title: Cook III**  
**Location: Summerside, PE**  
**Part Time and Casual Positions**



We are currently accepting applications for the position of Cook III.

### **The Opportunity**

Reporting to the Kitchen Supervisor, you will be required to perform the day to day basic food preparation in the Quick Service Restaurant (QSR) as assigned by the Chef/Sous Chef. You will ensure a high caliber of food service for guests and staff through proper preparation and presentation of food and the maintenance of a clean and organized workspace in compliance with health and safety legislation and internal control procedures. This is an entry level position in kitchen/culinary operations.

### **Skills & Knowledge**

The ideal candidate will possess:

- High School education or basic work experience
- Enrolment in Culinary school an asset
- Buffet, catering or some line experience an asset
- Limited scope in decision making
- Perform tasks as assigned
- Basic food preparation
- Limited experience

Consideration will be given to an equivalent combination of experience, training and education.

To express interest in this opportunity, please submit your resume, with covering letter indicating the position to:

**Red Shores**  
21 Exhibition Drive  
Charlottetown, PE C1A 9S8  
Email: [redshoresresumes@alc.ca](mailto:redshoresresumes@alc.ca)  
Fax: 902-620-4242

*We thank all applicants for their interest, however, only those selected for an interview will be contacted.*