



*The Diner* is a family friendly restaurant specializing in fresh takes on local and international favorites. We strive to be an environmentally friendly organization and pride ourselves on the ethical treatment of our employees. We understand that our employees are our family, and the customers that you will be serving are your guests, and we all should be treated with respect and kindness regardless of who is “serving” who. We try our best to source fresh, local, seasonal ingredients to provide our customers with quality food that excites and satisfies while providing a value to all diners.

#### **Are You...**

- ✓ Interested in a career in the Hospitality Industry?
- ✓ Able to work early mornings, evenings, weekends, holidays, and split shifts?
- ✓ Able to lift up to 50 pounds?
- ✓ A Good Vibes Only person?

#### **Do You...**

- ✓ Enjoy working in a fast paced, high energy, teamwork focused environment?
- ✓ Have and extensive knowledge of American, Caribbean & European cuisine?
- ✓ Have great personal hygiene and knowledge of proper cleaning techniques and proper food handling/food safety measures?
- ✓ Have reliable transportation?
- ✓ Value an employer who values you?

**THEN THIS MIGHT BE THE JOB FOR YOU!**

**Position: FULL TIME & PART TIME Line Cook**

**Salary:** \$9 - \$12 CI per Hour based on experience

**Benefits:** Health Insurance & Pension in accordance with Labour Law, Paid Time off (PTO) policy: Birthday, vacation, and personal time as a lump sum of days for you to use when you want/need, and discretionary bonuses

**Tentative Start Date:** Immediately

**Job Description:**

- Sets up and stocks food items and other necessary supplies.
- Prepares food items by cutting, chopping, mixing, and preparing sauces.
- Cooks food items by grilling, frying, sautéing, and other cooking methods to specified recipes and standards.
- Maintain cleanliness and complies with food sanitation requirements by properly handling food and ensuring correct storage.
- Cleans and sanitizes cooking surfaces at the end of the shift.
- Performs inventory checks and completes food storage logs.

**Line Cook Qualifications/Skills:**

- Basic written and verbal communication skills
- Organizational skills
- Accuracy and speed in executing tasks
- Ability to work as a team member
- Follows directions and instructions

**Education and Experience Requirements:**

- High school diploma or GED
- One to two years of experience as a line cook, restaurant cook, or prep cook
- Certificate in Culinary Arts preferred
- Experience with various cooking methods and procedures

- Familiar with industry best practices and excellent personal hygiene

## Still Interested?

If you are and qualify for the job please send an email with the subject line "Cook" to [thedinercayman@gmail.com](mailto:thedinercayman@gmail.com) with your Resume/CV, 2 reference letters (preferably both professional), a copy of your police record (don't worry it ain't got to be clean!) and a cover letter of why we should hire you to be a part of our restaurant family.

**Must be on island and able to start immediately.**

**Only shortlisted applicants will be contacted by email to schedule an interview.**