



WORK WITH US!

Now Hiring Line and Prep Cooks

Mary Be Kitchen, an exciting and innovative express-casual restaurant-cafe, is looking for Line and Prep Cooks to join our team. Why cook at MBK? We offer reasonable hours, a safe and supportive environment for everyone, competitive wages, and an opportunity to cook a wide variety of wholesome food from scratch. Everything that we serve is made from scratch in our Yonge and St. Clair kitchen.

Mary Be Kitchen, is an express-casual concept-restaurant serving simple, wholesome, honest food made from scratch. We call it *whole food for the soul*: an uncomplicated, diet-free, rule-free, gimmick-free way to eat and be healthy.

We are now hiring Line and Prep Cooks to join our collegial and growing team. If you are excited about wellness, delicious wholesome food, specialty coffee, and unsurpassed hospitality, and you want to work with awesome people in a warm, beautiful space, come and work with us!

TO APPLY: Please send a copy of your resume, with a short covering note, to careers@marybekitchen.com.

QUALITIES & QUALIFICATIONS:

- You are a quick, efficient multi-tasker who can prioritize and stay energetic in a high-volume kitchen environment. You are calm under pressure.
- Related kitchen experience, good knife skills, and a food handler's certification are all assets.
- You are very reliable.
- You are able to work flexible hours, including mornings, days, evenings, weekends and holidays.
- You are able to carry and lift items weighing up to 50 pounds, stoop and bend, and stand and move for extended periods of time.

DUTIES & RESPONSIBILITIES:

- Cook, prep, grill, plate, bake, clean and stock. As a cook at Mary Be, you should be ready and willing to go wherever you are needed during a shift.
- Maintain all work areas and equipment in an impeccably clean, sanitary and organized condition.
- Prepare all food in accordance with recipes and specs, and with close attention to target ticket times.
- Communicate effectively with management regarding inventory and food quantities and quality in prep, on the line and in holding. Communicate effectively with the next shift to ensure that stations are stocked and ready for service.
- Ensure proper rotation, labelling and dating of all products, and thoroughly document wasted product on waste sheets.

PAY & PERKS:

- \$15 -\$17 per hour, depending on your experience, plus tips (approx. \$2.00 per hour worked)
- One free meal, coffee and tea whenever you are working (conditions may apply).