# Cook

2745690 Ontario Ltd o/a Heydays

Job ID
**10932**

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| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 11 Sauble Falls Parkway, Sauble Beach, ON N0H 2G0, Sauble Beach, ON\| Ontario | 01-10-2026 | 30-03-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD 22.00 hourly, 30-48 hours per week. | 3 years to less than 5 years | Secondary (high) school graduation certificate |

## Job Details

Company: 2745690 Ontario Ltd o/a Heydays

Business information: Heydays is an indoor-outdoor restaurant at The June Motel in Sauble Beach, serving reinvented coastal classics and old school bevvies. We´re a place for people to come together, whether it be for magnums of rosé and oysters, our almost famous lobster rolls, or to create memories at the sundae bar.

Business address: 11 Sauble Falls Parkway, Sauble Beach, ON N0H 2G0

Work Location: Same as above

Type of Employment: Full time – Permanent

Estimated Start Date: As soon as possible

Job Description:

· Prepare and cook complete meals or individual dishes and foods and assemble dishes as indicated by recipes.

· Plan menus and estimate food requirements for their realization

· Determine the size of food portions and costs

· Order supplies and equipment

· Maintain inventory and records of food, supplies and equipment

· Set up and clean kitchen and work areas including kitchen equipment, tables and shelves according to the restaurant’s protocol

· Prepare dishes for customers with food allergies or intolerances

· Manage kitchen operations

· Ensure hygiene and sanitation practices conform to policies and regulations

· Check products for quality control

Perform portion control and minimize waste to keep cost within forecasted range
Ensure quality and freshness of ingredients and products

· Ensure that all dishes are prepared in a timely manner by restocking ingredients at work station and meeting preparation times to ensure smooth delivery

· Perform additional tasks as assigned by the line supervisor, sous-chef, or executive chef

## Job Description

Requirements:

-Education: Completion of high school is required.

-Experience: A minimum of 3 years of experience as a cook is required. If the candidate does not have at least 3 years of experience then a post-secondary certificate is required.

-Experience in French cuisine, Fine dining, resorts, and sea food is an asset

-Working Conditions and Physical Capabilities: Standing for extended periods, Physically demanding, Fast-paced environment, Repetitive tasks, Attention to detail and food quality, Work under pressure.

-Personal suitability: Flexibility, Team player, Reliability, Initiative, Dependability, Organized, Judgment, Leadership, Cleanliness

-Work Setting: Restaurant, Hotel, motel, resort

-Language: English is required.

Salary: $22.00 hourly, 30-48 hours per week.

Benefits: One free meal per shift is provided. Uniform (T-Shirt) is also provided. Accommodation provided at a cost.

Important Information: We are open from Monday to Saturday from 11:30 AM to 9:00 PM and on Sundays from 10:00 AM to 9:00 PM. We have 5-7 shifts a week. Shifts will be established between 7 am and 12 am. Hence, flexibility in schedule is required. Day shifts, Night shifts, and weekend hours will be required. Overtime may be required based on the business' needs. *If the workers work 7 days a week, then in the next week they will only work 5 days a week. **We guarantee at least 30 hours of work per week*

Apply by e-mail to: heydays@thejunemotel.com

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