Line Cook

Job ID
9338

Balmoral Investment Ltd. DBA The Bayside Oceanfront Resort

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LOCATION	DATE POSTED	EXPIRY DATE
240 Dogwood Street, Parksville, BC| British Columbia	27-04-2026	22-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $23 per hour; 40 hours per week	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Job Title: Line Cook (NOC 63200)
Company name: Balmoral Investment Ltd. DBA The Bayside Oceanfront Resort
Hourly rate: $ 23
Vacancy: One (1)
Terms of Employment: Permanent Full-Time
Working Hours: 40 hours per week
Company Benefits: Extended Health
Business Operating Address: 240 Dogwood Street, Parksville, BC V9P 1E1 Canada
Work Location: 240 Dogwood Street, Parksville, BC V9P 1E1 Canada
Language of Work: English

Company Information:

The Bayside is dedicated to providing guests with clean, hygienic accommodations. Our on-site facilities including the Oceanfront Restaurant & Lounge, swimming pool, hotel gym, SPA, and business area. The Bayside is also an ideal venue for corporate or private functions, with seven dedicated event spaces ranging from the expansive Tidal Ballroom to professional boardrooms, and a dedicated semi-private dining room.

Join our team at the Bayside Oceanfront Resort as a Line Cook and be part of a dynamic culinary experience in a vibrant setting. As a Line Cook, you will play a crucial role in our kitchen operations, ensuring the delivery of exceptional dining experiences to our guests.

How to Apply:

If you are passionate about cooking, thrive in a collaborative kitchen setting, and are dedicated to delivering top-notch culinary experiences, we invite you to apply for the Line Cook position at the Bayside Oceanfront Resort by sending your resume to baysideresortparksville@yahoo.com.
Note: we thank all applicants for their interest; however, only those selected for an interview will be contacted. No phone

calls or walk in please.

Job Description

Key Responsibilities:

• Collaborate with the culinary team to prepare and execute high-quality dishes according to recipes and standards.
• Assist in all areas of food preparation, including chopping vegetables, butchering meat, and preparing sauces.
• Operate kitchen equipment safely and adhere to proper food handling procedures.
• Maintain a clean and organized work environment, following sanitation guidelines.
• Contribute to menu planning and development under the guidance of the Head Chef.
• Coordinate with servers and other kitchen staff to ensure timely and accurate order preparation.
• Uphold Bayside Oceanfront Resort's commitment to excellence in food quality and presentation.
• Perform other related duties including assisting with inventory management, food supplies, setup and operation of buffets.

Job Requirements:

• High School Diploma or equivalent preferred
• At least three years of work experience as a Line Cook or relevant position in a fast-paced kitchen environment if preferred.
• Proficiency in cooking techniques and food preparation.
• Knowledge of kitchen equipment operation and maintenance.
• Understanding of food safety practices and regulations.
• Ability to work well under pressure and in a team-oriented environment.
• Food Safe, SafeCheck, Food Handler or equivalent is required
• Certification from a culinary school or relevant training is a plus.
• Required to work some weekends and evenings

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