

Big Al's is a busy family restaurant and lounge located in Tatamagouche that prides itself on good quality home-style cooking and are seeking Line Cooks and Prep Staff.

## Responsibilities:

- Maintain a clean, organized and safe working area
- Work in a fast pace environment
- Safe food preparation in accordance with Canadian guidelines
- Read and interpret orders
- Complete cleaning responsibilities for opening, closing shifts as well as during downtime
- Take pride in final presentation of foods and a job well done
- Value loyal customers
- Respond to daily work demand with the ability to think ahead to properly prepare food and timely orders
- Maintain a consistent work flow without direct supervision

## Qualifications:

- Food handlers certification would be an asset
- Previous cooking experience would be an asset

To apply, please send resumes via email to <a href="mailto:bigalstatamagouche@hotmail.com">bigalstatamagouche@hotmail.com</a> or contact Peter at 902-305-5477