

Tanto Restaurant Line Cook

Role Description

Tanto Restaurant is currently seeking an experienced Line Cook to join our passionate and experienced kitchen team on a part-time basis for Saturday and Sunday brunch shifts from 8 am to 4 pm. This position's main focus will be to work with the back of the house team to prepare, setup and execute the restaurant's food service. Tanto Restaurant operates as a 6 day a week from-scratch kitchen, executing high-level, family style, Argentinean inspired cuisine highlighted by our live fire wood-burning grill and in-house dry-aging program.

The ideal Cook candidate for this position has a minimum of 2 years' line cooking experience, enjoys working in a fast-paced, communicative and team-oriented restaurant environment, and is capable of taking direction as well as multi-tasking effectively. The ideal candidate must be available to work Saturday and Sunday mornings.

Growing with the Peer to Peer Family

Chabrol, Cava & Tanto make up Peer to Peer Hospitality Group. We are passionate about growing and developing knowledgeable and experienced industry professionals by collaborating with each and every employee to tailor their professional development based on each individual's professional goals, weaknesses, and aspirations. Our organization consists of supportive, knowledgeable, and accessible leadership - coupled with friendly, collaborative, and professional staff.

Perks of the Job

We provide daily family meals, staff dining discounts, comprehensive shared cost employee benefits program, an excellent work-life balance, professional development, and opportunities for advancement for all employees.

Line Cook Responsibilities

- Maintain a prep list of station duties
- Set up mise en place

- Perform delegated tasks from Sous Chef, Chef and/or General Manager
- Day to day food preparation of the restaurant according to the expectation set by Sous Chef, Chef and/or General Manager
- Follow recipes, portion controls and presentation specification as set by Sous Chef, Chef and/or General Manager
- Restock station for subsequent shifts
- Assist in food inventory and control
- Assist in properly receiving and storing delivered items
- Follow the FIFO method to maximize freshness
- Properly store food items at appropriate temperatures
- Clean food prep areas, equipment, utensils and strictly adhere to sanitation, food safety, and hygiene guidelines

Line Cook Qualifications

- 2+ years' experience as a Line Cook, Garde Manger, Chef de Partie, Grill Cook, or any other line position in a professional kitchen
- Strong knife skills
- Able to work as part of a team
- Follows direction well
- Strong English verbal communication skills
- Strong knowledge of food safety, hygiene and sanitation guidelines
- Culinary diploma/degree is an asset
- Food Handler Certificate is an asset

If you have restaurant line cooking experience and are looking for a great opportunity to learn more about culinary history, product knowledge, and cooking techniques from passionate, hospitality experts, please submit a resume to us today.

Accommodations are available upon request for candidates taking part in all aspects of the selection process. Please note that only those candidates qualifying for an interview will be contacted by our team.