



Line Cook - The Juniper Hotel & Bistro

Overview of the Role

The Juniper Hotel and Bistro is a rapidly growing business and features one of the top restaurants in the Bow Valley. Our hand crafted cuisine and breathtaking views have made us the talk of the town and we are looking for experienced line cooks to join our creative kitchen team. The Juniper Hotel & Bistro is committed to a mission valuing community, art and nature. We believe nature feeds well-being and we encourage all of our staff to have a great work-life balance.

What you'll do:

As a line cook in our Bistro kitchen you'll work with the freshest ingredients to prepare and execute contemporary, delicious meals for our guests.

What you have:

- 2-3 years of experience in a fast-paced restaurant
- Good understanding of professional cooking methods
- Commitment to creating food that is good for our bodies and for our planet
- Ability to take direction and work calmly and effectively under pressure
- Flexibility to work a variety of shifts

What's in it for you?

- A rewarding, positive and creative work environment
- Competitive wage
- Staff Accommodation (subject to availability)
- Restaurant and Ski Pass discounts

How to Apply

If you think you are the right person for this job we'd love to hear from you. Please send your cover letter and resume to jobs@thejuniper.com.