



Line Cook

Are you inspired by food? Come join a kitchen team serving up creative, locally inspired cuisine that's sustainably sourced and consistently delicious. The Juniper Bistro is a local favourite in a unique location, with stunning views of the Bow Valley and Vermilion Lakes. Bring us your passion and culinary talents and we'll offer you room to grow, as well as competitive wages and benefits, including on-site staff accommodation with fire pit, hotel and restaurant discounts, ski pass program and regular team events and activities.

What you'll do:

- Prepare and cook menu items in accordance with the standards set by the Head Chef in cooperation with the rest of the kitchen staff.
- Ensure cleanliness and hygiene are maintained in the various kitchen areas.
- Work as part of a team, maintaining open communication with the front-end and kitchen colleagues.

What you'll need:

- Minimum 2 years of experience in a fast-paced restaurant.
- Professional diploma or food services management preferred.
- Food Safe certification preferred.
- Passion for nourishing food and sustainable practices.
- Strong work ethic and positive team attitude.

How to apply:

If you think you are the right person for this job, we'd love to hear from you. To apply, please email your resume and cover letter. We thank all applicants that apply, but only those deemed qualified by our hiring manager will be contacted.

The Juniper Hotel and Bistro is part of Arctos & Bird, a local company with a vision: to build a better future through environmental sustainability and giving back to our community. When you work with us, you're part of something bigger.