



# PHILIP J. CURRIE DINOSAUR MUSEUM

**Job Posting:** Cook, Part-Time and Full-Time available

**Job Description:** The Dine-O-Saur, onsite restaurant of the Philip J. Currie Dinosaur Museum is hiring. We are looking for reliable part-time and full-time cooks to join our team immediately. Must have own transportation to the museum and be willing to work flexible hours, evening and weekends are required. Wage will depend on experience and qualifications.

**Responsibilities:**

- Set up and stocking stations with all necessary supplies
- Prepare food for service (e.g. chopping vegetables, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow executive or sous chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

**Qualifications:**

- Proven cooking experience, including experience as a line chef, restaurant cook or prep cook an asset
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks
- Familiar with industry's best practices
- Culinary school diploma an asset
- Food Safe Certification

Please submit resume to Tony at [chef@dinomuseum.ca](mailto:chef@dinomuseum.ca) or drop off in person.