



Cook (Part-Time and Full-Time, Seasonal Positions)

Members of our Culinary Team are responsible for the complete maintenance of the restaurant facilities of Minter Gardens. From preparation for our café menu to barbeques, buffets and plated banquets, the members of our culinary team create and manage all aspects of the delicious food Minter Gardens is known for. We are looking for enthusiastic, self-motivated individuals with an excellent work ethic to be a part of our team this season. To be considered for a position you must:

- Have a minimum 2 years practical cooking experience
- Be a self-starter and able to work well both independently and as part of a team
- Be able to organize your work and prioritize tasks effectively
- Be 'Food Save' certified
- Have a great sense of humour and willingness to learn
- Be able to work evenings, weekends and holidays
- Apprenticeship program possibilities for the right candidates

If you meet the requirements of this position and feel you would be an asset to our team, we would love to hear from you. Please complete an application form (available at Country Garden Ltd. in Chilliwack or print a copy from our website) and/or resume and return it via one of the methods listed, to the attention of Brian Piegsa.

By mail:

c/o Country Garden Ltd.
10015 Young Rd. North
Chilliwack, BC
V2P 4V4

By fax: (604) 792-8893

By email: mail@mintergardens.com