



We are currently seeking candidates for all positions in our culinary team to join us on launching our new concept. We welcome all applicants of varying skill level to apply who desire to work for a local independent restaurant focused on using "in season" products sourced from BC.

This will be a 'from scratch' kitchen where nearly everything we serve is made in house with passion and care. Our focus is on making elevated, but approachable food with traditional culinary techniques paired with state of the art cooking equipment. This is a kitchen for aspiring chefs who want to learn and grow their culinary skills.

**Attributes you bring to the kitchen:**

- **Demonstrate proper food safety, hygiene and sanitation**
- **Some experience working in a restaurant kitchen or a willingness to learn**
- **Knowledgeable of various cooking techniques, tools and equipment used in preparing and cooking high quality food**
- **A desire to work in an environment that educates about food, local ingredients and how to create amazing dishes that pair with locally made beer, cider and wine.**
- **Experience or a willingness to learn to make sauces, butcher various game and fish and cook with confidence and skill**
- **Comfortable reading recipes and working with your hands**
- **Organized and able to complete tasks in a timely and efficient manner**
- **Work varied shifts, including weekends and holidays**
- **Creativity, physical stamina and a healthy dose of attention to detail**

The following would be considered an asset but are not required: restaurant opening experience, level one food safe

Competitive wage \$16.50/hr - \$20/hr based on experience and a generous share in our team pool .

Please send resume and cover letter to [Chef@thebarleymerchant.com](mailto:Chef@thebarleymerchant.com)