

Winter 2021/2022 Available Positions:

Capones Italian Kitchen, Sun Peaks Resort's newest restaurant is heading into our 2nd winter season in early November and we are looking for individuals to learn and grow within our new team and customer focused environment. Our goal is to build on our new clientele by creating a sophisticated and fun dining experience in Italian food, fine wines and cocktails. Must be available for afternoons, weekends, evenings and potential off-site catering events. Our winter season is from early November to early April 2022. Potential staff accommodations for the right candidate.

Full Time Server/Bartenders

This outgoing and dynamic candidate will be responsible for dinner and late-night bar and snack service. You will also be responsible for closing the restaurant and ensuring it is cleaned nightly and set up and ready for breakfast service the next morning.

The right candidate joining our dynamic team must:

- Be willing to learn and sell premium spirits, craft beers and wine
- Multitask and manage customer service in a high performing team environment
- Be punctual and presentable
- Have excellent interpersonal skills
- Work in a high performing team environment
- Deliver warm and welcoming, professional customer service
- Display efficient food and beverage service
- Demonstrate leadership skills for closing shift and to ensure the restaurant is kept clean and set up for next day service
- Ensure the restaurant is clean and set up for service
- Take initiative to cleaning duties and side tasks
- Responsible for Door and Bartending shifts

Full Time Line Cooks:

The right candidate will be responsible for opening and or closing of the kitchen. Selected candidates will be available for both AM, PM and weekend shifts. Available shifts - not limited to or guaranteed are estimated at 3-5 shifts per week. Hours and schedule are based on seasonal winter hours and customer demand including off-site functions.

The right candidate joining our dynamic team must:

- Be punctual and presentable
- Be available for morning, afternoon & evening shifts
- Have excellent interpersonal and listening skills
- Maintaining freshness of product and rotating old product out
- Working with a team of Cooks to handle varying levels of productivity

- Maintaining a clean, sanitary, and safe workspace and adhere to kitchen health and safety regulations and guidelines
- Food Safe L1 an asset
- Able in work independently and within a team
- Contribute to a positive work environment
- Follow recipes, instructions of putting together menu dishes