# Cook

Toptable Group

Job ID
**51308**

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| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 4242 Village Stroll, Whistler, BC \| British Columbia | 03-09-2026 | 02-03-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD 20 | No Experience | No degree, certificate or diploma |

## Job Details

Position: Cook

Reports to: Executive Chef

Business Address: 4242 Village Stroll,

Location of Work: Whistler, BC

Company Operating Name: Il Caminetto

Wage: $20-24 per hour

Benefits package offered: Access to dental and extended health benefits

Status: Hourly, ongoing; minimum of 30 hours a week

Language of Work: English

Vacancies: Two (2)

Contact: Toptable Group, 89 West Georgia Street, Vancouver, BC, V6B 0N8; 604-899-7865; toptablegroup@gmail.com

As a storied address in the heart of Whistler’s Village, Il Caminetto has been reimagined by the acclaimed New York-based Rockwell Group into a vibrant, contemporary 160-seat dining room. An understated, nature-inspired interior design speaks to the beauty of the spectacular landscape and plays to the authenticity of the location. The regionally focused menu?melds Italian and local flavours to showcase the best of nearby farms and waters.

Il Caminetto has been widely recognized for its excellence, including:

Tripadvisor 2024 Traveler’s Choice – 2025 Tripadvisor Traveler’s Choice – “best of the best” #2 fine dining restaurant in Whistler.

Wine Spectator Best of award of excellence

Wine Program Excellence Awards, Gold - Vancouver International Wine Festival 2025?

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JOB SUMMARY:

Working under the supervision of the chef, the incumbent will play a key role in preparing ingredients and dishes. The Cook is passionate about the experience they’re creating for guests through food.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

(Other duties may be assigned as required)

Prepare and cook high quality, premium foods
Maintain food safety and hygiene
Cook with precision and speed
Communicate and coordinate with the team, including front-of-house

REQUIRED EXPERIENCE AND QUALIFICATIONS:

Minimum 1-year directly related experience in premium Western cuisine within an upscale fine dining environment
Enrollment in or completion of a culinary program
Food Safe Certification
Ability to stand for long periods of time, withstand heat, and deal with the pressures of preparing food in a fast-paced environment
Dedicated team player who naturally builds camaraderie
Extremely organized; keeping to deadlines and working with precision in a fast-paced environment

Responsible, motivated and energetic self-starter

Excellent English language communication

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