BLT Steak in Trump International Waikiki

Positions open are:

Fish cook: must be able to sear fish and cook to specified temperatures, prepare hot apps to chef’s specification, makes sauces from fresh every day, preps station from fresh every day.

Sides cooks: prepares sides for service such as our mashed potatoes, hash browns, etc.

Gardemanger/raw bar: prepares cold items, some hot appetizers, sushi and sashimi, cold sauces.

Hot line Cooks: need to be able to work closely with fellow co workers in a fast paced environment. Basic cooking techniques are a must. Must be clean, organized and vocal. (Willing to train)

Pantry/Cold foods/Sushi: must be able to work closely with others, keep station clean and organized. Use proper food handling. General knife skills are a must. (willing to train)

Hours range anywhere from shifts are either 1pm-9pm (10 on Fridays and Saturdays) and 3-cl. Employees have a half hour break between 4 and 4:30 where they are required to clock out, family meal is offered at this time at no charge.

Pay is based on experience.

Applications are available at the front desk of BLT Steak, located at the ground level of Trump International at 223 Saratoga Rd.

Ask for either Chef Johan Svennson or Sous Chef Meghan Ellis