



## **Line Cook**

### **Role Overview**

Line Cook is responsible for preparing and cooking all food items, ensuring ingredients are fresh, the work area is clean, and all necessary equipment is readily available. Line Cook excels in a fast-paced, high-pressure environment, maintains strong organizational skills, and efficiently fulfills all assigned duties. Line Cook collaborates effectively as part of a team, follows all safety protocols, and consistently delivers high-quality food to patrons.

**Reports to: Head Chef**

### **Primary Duties and Responsibilities**

- Prepare food in a consistent and timely fashion, delivering the highest caliber of food quality and presentation while minimizing waste.
- Prepare menu items according to set recipes, in cooperation with the rest of the kitchen staff.
- Prepare dishes for customers with food allergies or intolerances.
- Set up and stock stations with all necessary supplies.
- Ensure that food for each table comes out simultaneously while maintaining quality standards.
- May train kitchen helpers and other cooks when required.
- May oversee kitchen operations when required.
- Follow all established health and safety guidelines. Follow proper reporting procedures for accidents and incidents to ensure follow-up and prevention.
- Sweep floors, clean surfaces, and ensure proper covering and storage of food items according to standards and procedures.
- Wash dishes, glassware, flatware, pots, and pans, using a dishwasher when required.
- Maintain a favorable working relationship with all other company employees and guests.
- Maintain a professional appearance, demeanor, and attitude at all times.
- Other duties as required.



## **Requirements**

- Minimum 2-years experience in a fast-paced restaurant, preferably in fine dining.
- Professional diploma or food services management preferred.
- Food Safe Certification or equivalent.
- WHMIS is an asset.
- Knowledge of methods and procedures for serving food, principles of sanitation, and principles of safe food handling required.
- Good understanding of professional cooking methods.
- Highly effective teamwork skills.
- Superior time management skills, multitasking skills, and the ability to prioritize tasks with minimal supervision.

## **Work Conditions**

- This position will spend 100% of the time standing.
- Occasional environmental exposures to cold, heat and water.
- Must be able to transport up to 25 kg on occasion, and up to 10 kg regularly.
- Will be constantly exposed to high temperatures in the kitchen environment.
- Manual dexterity requires knives and kitchen appliances.
- Overtime as required.
- Ability to work a flexible work schedule, weekends and holidays will be required, as well as mornings and evenings.
- High stress fast paced environment.