



## Line Cook

### Job Summary

Family-owned and locally-focused Restaurant & Lounge is looking for a creative, and dedicated Line Cook. Candidates should be available to work a variety of shifts ranging from 10:00AM to Midnight, including days, evenings, or weekends. They should be prepared to work in a fast-paced, high-pressure work environment, while maintaining the organizational ability to identify and act on job duties quickly and effectively. Candidates must be prepared to work as a team member in a dynamic workplace, follow all safety procedures, and have a high threshold for heat in a kitchen environment.

### Duties and Responsibilities

- 1) Responsible for the preparation of high-quality food in a timely, sanitary, and consistent manner following set recipes.
- 2) Guarantee that dishes for customers with allergies or intolerances are correctly made.
- 3) Set up, restock, and maintain a station as needed throughout shift.
- 4) Assist with cleaning and organization of kitchen, coolers, and storage areas
- 5) Ensure that the correct quantities of food are prepared to meet daily needs
- 6) Other duties as may be assigned by the Kitchen Manager

### Qualifications

- Minimum one (1) year of past success as a Line Cook
- Safe Food Handlers Certification an asset – Required after 3 months employment
- Knowledge of methods and procedures for serving food, principles of sanitation, and principles of safe food handling required
- Communication and interpersonal skills to work efficiently and effectively individually and as a team
- Attention to detail, problem solving, time management skills, and the ability to prioritize tasks with minimal supervision

### Working Conditions and Physical Requirements

- Valid Driver's License – located outside of the City of Winnipeg, no public transit available
- Irregular shift work schedule; including days, evenings, and/or weekends
- Noisy and fast-paced environment
- May be required to reach, bend, stoop, or stand for extended periods of time
- May be required to lift and move objects up to 50 pounds / 22.7 kilograms

### Contact

**The Peppercorn Restaurant & Lounge, 544 Main Street, Oakbank MB**

204-444-3424

[iwantajob@thepeppercorn.ca](mailto:iwantajob@thepeppercorn.ca)

[www.thepeppercorn.ca/careers](http://www.thepeppercorn.ca/careers)

*Disclaimer: The above statements are intended to describe the general nature and level of work being performed by the individual hired to this position. They are not intended to be an exhaustive list of all responsibilities, duties and skills required of individuals in this position.*