

## Line Cook

### Job Meta

- Job/Ref #: LC005
- Number of Requirements: 4
- Start Date: As Soon as Possible
- Hours Per Week: 40 hours / week
- Salary: \$12.50
- Location: 5 George Street, St. John's, NL
- Job Type: Permanent, Full Time
- Client: Bridie Molloy's

### Job Description

**Languages:** English

**Cook Categories:** Line cook

**Experience:** 3 years to less than 5 years

#### **Duties/Skills:**

- Supervise kitchen staff and helpers; Organize and manage buffets and banquets; Manage kitchen operations; Inspect kitchens and food service areas; Clean kitchen and work areas; Maintain inventory and records of food, supplies and equipment; Prepare and cook complete meals or individual dishes and foods; Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies; Prepare dishes for customers with food allergies or intolerances

**Work Setting:** Restaurant

**Work Conditions and Physical Capabilities:** Fast-paced environment; Work under pressure; Repetitive tasks; Handling heavy loads; Physically demanding; Attention to detail; Standing for extended periods; Overtime required

**Work Location Information:** Urban area

**Personal Suitability:** Flexibility; Team player; Client focus; Dependability; Judgement; Reliability; Organized

## Education

- 3 years to less than 5 years
- Secondary (high) school graduation certificate

## Apply Online:

<https://www.workglobalcanada.com/wgci-jobs/line-cook-lc005/>

## Email Resume:

Send a candidate resume directly to [jobs@workglobalcanada.com](mailto:jobs@workglobalcanada.com)

## Note

- Apply Online requires you to register on-site;
- Resumes' must be in **English (and French, if applicable)**. Include your current residence (address), phone, and your email address in your resume;
- Acceptable resume file formats include Adobe .pdf, Microsoft .doc or .docx;
- Please prepare your resume to the following format, example:  
*Line Cook-firstname-lastname-LC005.pdf*