

Position: Line cook

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, Inspect kitchens and food service areas, Order supplies and equipment, Supervise kitchen staff and helpers, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Organize and manage buffets and banquets, Manage kitchen operations

If you are interested, send your resume to:

[ihopwinnipeg@gmail.com](mailto:ihopwinnipeg@gmail.com)