



Line Cook/Prep Cook

Description

Job description

Overview:

We are seeking a skilled and motivated Line Cook/Prep Cook to join our team at Max's Restaurant (Winnipeg). As a Line Cook/Prep Cook, you will play a crucial role in ensuring the quality and consistency of our food offerings. If you have a passion for the food industry and enjoy working in a fast-paced environment, we would love to hear from you.

Must have: Could converse in Tagalog and other Philippine native languages.

Description: **Specialization - FILIPINO**

CUISINE. Works under supervision of the Chef. Cooks menu, prepare plating, food prep, and maintain up keep of kitchen area. Line cooks are responsible for making sure food are served hot and that procedures adhere to safe food handling. Other duties include general tasks assigned by the Chef.

Duties:

- Prepare **Filipino Cuisine** ingredients for cooking, including chopping vegetables, cutting meat, and gathering spices
- Assist in meal preparation by following recipes and portion control guidelines
- Cook and plate dishes according to established standards
- Ensure food safety and sanitation practices are followed at all times
- Collaborate with the kitchen team to ensure smooth

Closing Date

May 23, 2024

Categories

Services

Employer

Max's Restaurant
Winnipeg

Location

St. James-Assiniboia

Address

1255 St. James Street
WINNIPEG, R3H 0K9

Job Type

Full-time

Education Level

High School

Email

hr@maxswinnipeg.com

operations during service hours

- Maintain a clean and organized work area
- Assist with inventory management and stock rotation

Requirements:

- Previous experience working in the food industry or a similar role is **REQUIRED**
- Knowledge of food safety regulations and best practices
- Ability to work in a fast-paced environment while maintaining attention to detail
- Strong communication skills and the ability to work well within a team
- Flexibility to work evenings, weekends, and holidays as required
- Physical stamina to stand for long periods of time and lift heavy objects

Skills:

- Food industry knowledge is **REQUIRED**
- Meal preparation skills
- Food safety understanding
- Food service experience
- Restaurant background
- Proficient in food preparation techniques
- Ability to handle multiple tasks efficiently in a high-pressure environment

Join our team as a Line Cook/Prep Cook and enjoy the following benefits:

- Competitive pay based on experience
- Opportunities for career growth and advancement within the company
- Employee discounts on meals
- Positive and supportive work environment

If you are passionate about cooking, have excellent attention to detail, and thrive in a fast-paced kitchen environment, we encourage you to apply. We look forward to reviewing your application!

Job Type: Full-time

Salary: From \$15.30 per hour

Expected hours: 30 - 40 per week

Schedule:

- 4 hour shift

- 8 hour shift
- Evening shift
- Every Weekend
- Monday to Friday
- Morning shift
- On call
- Overtime
- Weekends as needed

Education:

- Secondary School (required)

Experience:

- Cooking: 2 years (required)

Language:

- English (required)
- Tagalog (required)

Licence/Certification:

- Food Handler Certification (required)
- Food Safe, SafeCheck, Food Handler or equivalent (required)