



## Line Cook - NOC: 63200

### Description

#### Job Description:

We are seeking a dedicated and experienced Line Cook to join our dynamic kitchen team. The ideal candidate will be passionate about food, thrive in a fast-paced environment, and have the ability to prepare and cook entire meals or individual dishes with precision. This role requires a commitment to excellence, a keen eye for detail, and the ability to work efficiently under pressure.

### Duties

#### Responsibilities:

- Meal Preparation: Prepare and cook entire meals or individual dishes and ingredients according to Chicken Delight's recipes and standards.
- Kitchen Management: Organize and oversee the schedule of kitchen assistants to ensure smooth operation during all shifts.
- Operational Supervision: Supervise the day-to-day operations of the kitchen, ensuring all tasks are completed on time and to the highest standards.
- Inventory Management: Manage inventory levels and maintain

### Closing Date

August 1, 2025

### Categories

Services

### Employer

Chicken Delight

### Location

St. James-Assiniboia

### Address

3420 Roblin Blvd, Winnipeg, MB  
Winnipeg, R3R 0C7

### Job Type

Permanent

### Education Level

High School

### Email

mufarrahwaheed3420@gmail.com

detailed records of food, materials, and kitchen equipment.

- Cleanliness and Hygiene: Ensure the kitchen and all workspaces are kept clean and meet all health and safety regulations.

## **Qualification**

### **Requirements:**

- Experience is not required but is considered as an asset
- Strong understanding of cooking methods, ingredients, equipment, and procedures.
- Ability to work efficiently and calmly under pressure.
- Excellent organizational and time management skills.
- Strong communication skills and the ability to work well in a team.
- Flexibility to work evenings, weekends, and holidays as needed.
- A commitment to maintaining a clean and safe workspace.