



## Line Cook (NOC: 63200)

### Description

#### About Us:

At Underdogs, we're more than just a restaurant—we're a local hotspot where creative comfort food meets a carefully curated selection of drinks. Whether it's cheering on your favorite team or gathering with friends, we provide a relaxed, fun environment for our guests to enjoy great food and great company.

#### Job Description:

Underdogs is seeking Line Cooks to join our team and help deliver our creative comfort food with precision and flair. As a Line Cook, you'll be responsible for prepping ingredients, cooking a variety of menu items to perfection, and ensuring our kitchen stays clean, organized, and efficient. You'll play a key role in maintaining the high standards that define our restaurant, working closely with the kitchen team to create memorable meals for our guests. If you're passionate about cooking, thrive in a fast-paced environment, and take pride in delivering quality, we want to hear from you!

#### Responsibilities:

- Coordinate with kitchen staff to ensure smooth and efficient operations.
- Prepare and cook a variety of dishes, maintaining consistency, quality, and presentation according to restaurant standards.

### Closing Date

December 26, 2025

### Categories

Services

### Employer

Underdogs

### Location

Downtown

### Address

2609 Portage Ave  
Winnipeg, R3J 0P6

### Job Type

Full-time

### Education Level

High School

### Email

underdogs776@gmail.com

- Manage inventory, track food and kitchen supplies, and keep accurate records of stock levels.
- Assist in menu planning, evaluate portion sizes, and contribute to estimating food costs and budgeting.
- Ensure cleanliness and organization of the kitchen, adhering to all health, safety, and sanitation standards.
- Comply with food safety regulations and restaurant guidelines to maintain a safe working environment.

## **Qualification**

### **Requirements:**

- Previous experience as a Line Cook is preferred, but not required.
- Ability to work efficiently and calmly under pressure in a fast-paced kitchen environment.
- Strong communication skills and the ability to collaborate and work well with a team.
- Basic understanding of cooking methods, ingredients, kitchen equipment, and food preparation procedures.
- Flexibility to work evenings, weekends, and holidays as needed.
- Excellent organizational and time management skills, with the ability to prioritize tasks effectively.
- A passion for food and dedication to maintaining high standards of quality and safety in the kitchen.

**Languages:** English

Competitive hourly wage with opportunities for advancement.

**Benefits:** Free Parking

**Pay:** 26.50 CAD/hour

**Job Type:** Full time and Permanent

**Address:** 2609 Portage Ave, Winnipeg, MB R3J 0P6

**Vacancies: 02**

