



## Line Cook - NOC: 63200

### Description

We are looking for a skilled and dedicated Line Cook to become part of our vibrant kitchen team. The ideal candidate will have a strong passion for cooking, excel in a fast-paced setting, and be capable of preparing and cooking full meals or individual dishes with attention to detail. This position demands a commitment to high standards, a sharp eye for precision, and the ability to perform well under pressure

### Duties

- Prepare and cook meals or dishes according to company recipes and standards.
- Coordinate with kitchen staff to ensure smooth operations during shifts.
- Manage inventory, track stock, and maintain proper food storage.
- Maintain high food quality, presentation, and portion control.
- Ensure cleanliness and adherence to health and safety regulations.
- Manage cooking times to meet service demands and minimize wait times.
- Operate kitchen equipment safely and report any maintenance issues.

### Qualification

- Previous experience is an asset but not required.
- Knowledge of cooking methods, ingredients, equipment, and procedures.

### Closing Date

May 1, 2025

### Categories

Services

### Employer

Santa Lucia Pizza

### Location

Fort Garry

### Address

905 Corydon Ave  
Winnipeg, R3M 0W8

### Job Type

Permanent

### Education Level

High School

- Ability to work efficiently under pressure and stay calm in busy environments.
- Strong organizational and time management skills.
- Good communication skills and ability to work effectively in a team.
- Availability to work evenings, weekends, and holidays as needed.
- Commitment to maintaining a clean and safe work environment.