



Cook

Description

We are seeking a dedicated and experienced Grill Cook to join our established restaurant in TRANSCONA that provides home-style breakfast and diner meals. The ideal candidate will have a passion for food preparation and cooking, with a focus on delivering high-quality meals in a fast-paced restaurant environment.

Duties

- Prepare and cook dishes according to restaurant recipes and standards
- Assist in food preparation, including chopping, marinating, and portioning ingredients
- Ensure all food handling procedures comply with safety and sanitation regulations
- Maintain cleanliness of the kitchen area, dishes, including equipment and workstations
- Monitor cooking times and temperatures to ensure optimal quality and safety
- Collaborate with team members to ensure smooth kitchen operations during service hours

Closing Date

May 15, 2026

Categories

Services

Employer

The Spiked Flamingo

Location

Transcona

Address

202 bond st Winnipeg, R2c2l4

Job Type

Full-time

Education Level

High School

Wage

\$17.00 - \$27.00

Email

- Follow all food safety guidelines and proper storage procedures for ingredients and prepared foods

Qualification

- Previous experience in food service, restaurant, and kitchen environments required
- Knowledge of food preparation, cooking techniques, and meal assembly
- Strong understanding of food safety standards and proper handling procedures
- Excellent work ethic and attendance required
- Ability to work efficiently in a fast-paced environment while maintaining attention to detail
- Good communication skills and ability to work well within a team

TheSpikedFlamingo@outlook.com