



Line Cook – Exit 153 Restaurant

Job Summary:

We are seeking a skilled **Line Cook** to join our team at Exit 153 Restaurant. Reporting to the Sous Chef and/or Head Chef, the Line Cook will prepare delicious meals, ensure food quality, and deliver exceptional dishes in a timely manner. This role requires attention to detail, speed, and the ability to multitask in a fast-paced environment.

Duties & Responsibilities:

- Set up and stock cooking stations with all necessary supplies.
- Prepare ingredients for cooking (chop, peel, cut, etc.).
- Cook food using various methods and utensils.
- Clean and sanitize workstations according to company standards.
- Collaborate with kitchen staff to ensure smooth service and food quality.
- Follow the executive or sous chef's instructions promptly.
- Adhere to food safety and sanitation regulations.

Qualifications:

- Proven cooking experience (Line Cook, Restaurant Cook, or Prep Cook).
- Strong understanding of cooking techniques, ingredients, and equipment.
- Ability to work efficiently and meet deadlines.
- Team player with a positive attitude.
- Culinary school diploma (preferred).
- Food Safety and Work Safe Training (preferred).

Physical Demands:

- Able to stand for long periods.
- Lift up to 25 lbs. as needed.
- Must be eligible to work in Canada.

Competencies:

- **Customer Focus:** Provide excellent customer service by meeting customer needs efficiently and professionally.
- **Teamwork:** Work cooperatively with team members to meet objectives and provide outstanding service.
- **Problem Solving:** Identify problems and develop solutions in a timely manner.



- **Professionalism:** Maintain a professional demeanor, exhibiting respect, dependability, and strong work ethic.
- **Dependability:** Punctual and consistent in fulfilling job responsibilities.

Application Process:

To apply, send your resume to restaurant.manager@exit153.ca.