

## **LINE COOK**

### **Job Meta**

- Job/Ref #: 132630
- Number of Requirements: 1
- Start Date: As Soon as Possible
- Hours Per Week: 40 hours / week
- Salary: \$13.00 / hour
- Location: L'Anse-au-Clair, NL
- Job Type: Permanent, Full Time
- Client: Northern Light Inn

### **Job Description**

**Languages:** English

**Cook Categories:** Line cook

#### **Experience**

- 3 years to less than 5 years

#### **Work Setting**

- Restaurant; Hotel, motel, resort

#### **Specific Skills**

Supervise kitchen staff and helpers; Organize and manage buffets and banquets; Inspect kitchens and food service areas; Clean kitchen and work areas; Maintain inventory and records of food, supplies and equipment; Prepare and cook complete meals or individual dishes and foods; Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies

#### **Work Conditions and Physical Capabilities**

- Repetitive tasks;
- Handling heavy loads;
- Physically demanding;
- Standing for extended periods

## Work Location Information

- Rural area;
- Remote location;
- Willing to relocate

**Personal Suitability:** Team player

## Education

- Secondary (high) school graduation certificate

**Apply Online:** <http://www.workglobalcanada.com/wgci-jobs/line-cook-3/>

**Email Resume:** Send a candidate resume directly to [jobs@workglobalcanada.com](mailto:jobs@workglobalcanada.com)

## Note

- Apply Online requires you to register on-site;
- Resumes' must be in **English**. Include your current residence (address), phone, and your email address in your resume;
- Acceptable resume file formats include Adobe .pdf, Microsoft .doc or .docx;
- Please prepare your resume to the following format, example:  
*Line Cook-firstname-lastname- 132630.pdf*