

Line Cook

Job Meta

- Job/Ref #: 463522
- Number of Requirements: 4
- Start Date: As Soon as Possible
- Hours Per Week: 40 hours / week
- Salary: \$12.50 / hour
- Location: St. John's, NL
- Job Type: Permanent, Full Time
- Client: O'Reilly's Irish Newfoundland Pub

Job Description

Languages: English

Cook Categories: Line cook

Experience: 3 years to less than 5 years in commercial cooking

Work Setting: Restaurant

Specific Skills/Duties: Specific Skills/Duties: Supervise kitchen staff and helpers; Inspect kitchens and food service areas; Clean kitchen and work areas; 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: Fast-paced environment; Repetitive tasks; Handling heavy loads; Physically demanding; Standing for extended periods

Work Location Information: Urban area

Personal Suitability: Team player; Organized

Education

- Secondary (high) school graduation certificate

Apply Online: <http://www.workglobalcanada.com/wgci-jobs/line-cook-4/>

Email Resume: Send a candidate resume directly to 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- 463518.pdf