

## Line Cook

The Keg

Job ID  
**49472**

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| LOCATION                                                              | DATE POSTED | EXPIRY DATE                 |                                                |
|-----------------------------------------------------------------------|-------------|-----------------------------|------------------------------------------------|
| 3940 Quadra Street, British Columbia, Victoria, BC   British Columbia | 23-03-2026  | 19-09-2026                  |                                                |
| TYPE OF JOB                                                           | SALARY      | MIN. EXPERIENCE             | MIN. EDUCATION                                 |
| Full Time                                                             | CAD 21.40   | 1 year to less than 2 years | Secondary (high) school graduation certificate |

### Job Details

Business Operation Name: The Victoria Keg Steakhouses

Title: Line Cook

Terms of Employment: Permanent, full-time (30-40 hr/week)

Wage: \$21.40 per hour

Number of Available Positions: 1

Benefits: Dental Insurance & Extended Medical Insurance after 3 months of employment

Language of work: English

Work Location: Victoria, BC

#### Company Profile:

The Keg Steakhouse + Bar is a well-established casual dining restaurant brand with over 30 years of history and more than 100 locations across North America. The company is recognized for its commitment to quality food, strong customer service, and consistent restaurant operations. In addition to its business operations, The Keg supports community initiatives through The Keg Spirit Foundation, with a focus on youth and development programs. Our restaurant depends on experienced and reliable staff to maintain food quality, operational efficiency, and service standards.

#### Job Description and Responsibilities:

- Prepare and cook complete meals and individual dishes in accordance with company recipes and standards
- Prepare ingredients and food items for service, including sauces, proteins, garnishes, and other menu components
- Determine size of food portions and ensure quality of food
- Prepare dishes for customers with food allergies or intolerances
- Set up and stock workstations with all necessary ingredients, tools, and supplies before service
- Follow standardized recipes, plating guidelines, and portion standards to ensure consistency and quality
- Maintain cleanliness of kitchen and work areas in accordance with health and safety regulations
- Ensure proper food storage, labeling, and rotation in accordance with food safety and sanitation standards
- Monitor cooking times and temperatures to maintain food quality and compliance with health regulations

- Maintain inventory and records of food, supplies, and equipment, and report shortages to the supervisor
- Work effectively with other kitchen staff to support efficient daily operations

#### Employment Requirements:

- Completion of Secondary school is required
- Minimum 1- 2 years of previous cooking experience or completion of college or other program in cooking
- Specialized culinary training is an asset but not required
- Food safety certificate, or willingness to obtain before the employment start date
- Knowledge of food safety and sanitation standards
- Ability to safely operate standard commercial kitchen equipment

#### Your Skills

- Physical stamina to stand for extended periods and lift heavy items as required
- Ability to work in a fast-paced, physically demanding kitchen environment and perform well under pressure
- Availability to work mornings, evenings, nights, and weekends as scheduled
- Ability to multitask and maintain attention to detail during prep and service
- Ability to follow kitchen procedures and take direction from supervisors
- Reliable, organized, and able to work effectively as part of a team

#### **Job Description**

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Contact information/how to apply:

Email resume to: [KegSteakhousescareers@gmail.com](mailto:KegSteakhousescareers@gmail.com)

As an equal opportunity employer, we encourage applications from all qualified individuals and specifically applicants from traditionally underrepresented groups – including Indigenous persons, vulnerable youth, newcomers, and persons with disabilities – who may contribute to the continued diversification of our organization.