

Line Cook

COBBLESTONE PUB & LIQUOR INC.

Job ID
50918

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LOCATION	DATE POSTED	EXPIRY DATE	
3556 Holland Ave, Cobble Hill, BC British Columbia	28-07-2026	24-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$ 21.68	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Business Name: COBBLESTONE PUB & LIQUOR INC.

Title: Line Cook

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

Wage: \$ 21.68 per hour

Number of Available Positions: 1

Benefits: Extended Medical Insurance

Language of work: English

Work Location: Cobble Hill, BC

Company Profile:

Sitting on the location of the Cobble Hill division of The Cowichan Creamery, Cobblestone has been operated as a locally owned business since 1983. Possessing a professional team, the company has always kept the community front and centre as the focus of its purpose. Built on a strong foundation of local values, Cobblestone is committed to quality, consistency, and delivering a welcoming experience that reflects its long-standing presence in the region.

Now, to expand the kitchen operation team, Cobblestone is looking for a competent and skilled line cook. The successful candidate will be responsible for executing high-quality dishes, maintaining consistency and cleanliness, and supporting a collaborative kitchen environment.

Job Description

Job Responsibilities:

- Prepare and cook menu items including appetizers, main courses, and desserts with precision, consistency, and attention to presentation standards
- Prepare and cook complete meals or individual dishes, including special meals as instructed by the chef or dietary requirements where applicable
- Follow standardized recipes, portioning guidelines, and plating procedures to ensure consistent food quality
- Manage and maintain your assigned kitchen station efficiently during all service periods
- Coordinate with other kitchen team members to ensure smooth, timely, and high-quality food service
- Oversee kitchen operations within assigned areas to support overall workflow and service efficiency

- Monitor food quality, freshness, presentation, and temperature at all times
- Maintain cleanliness, organization, and sanitation of workstation in compliance with food safety and health regulations
- Assist with kitchen cleaning duties and upkeep of work areas as required
- Support inventory management by maintaining stock levels, tracking supplies, and assisting with ordering food and kitchen materials
- Maintain accurate records of food usage, supplies, and equipment where required
- Assist with food preparation, stocking, and maintaining appropriate inventory levels while supporting menu planning, estimating food requirements, portion sizes, and associated food costs.
- Adhere strictly to all workplace health, safety, and hygiene regulations at all times

Employment Requirements:

- Completion of secondary school
- Minimum 1-2 years of experience working as a Line Cook in a fast-paced kitchen environment or completion of college or other program in cooking
- Food Safety Certification
- Strong English communication skills
- Availability to work evenings, weekends, and occasional mid-shifts as required by business operations
- Reliable transportation or ability to commute consistently to the workplace

Your Skills:

- Strong understanding of cooking techniques and kitchen operations
- Ability to multitask and remain composed in a high-pressure environment
- Excellent teamwork skills
- Strong English communication skills
- Strong attention to detail and commitment to quality
- Proficiency with standard kitchen equipment and tools

Contact information/how to apply:

Email resume to: Cobblestonejobs@outlook.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.