# Line Cook

The Old Spaghetti Factory (Whistler) LTD.

Job ID
**52086**

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| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 4154 Village Green, Whistler, BC \| British Columbia | 23-11-2026 | 22-05-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD $26.00 | 2 years to less than 3 years | Secondary (high) school graduation certificate |

## Job Details

Business Legal Name: The Old Spaghetti Factory (Whistler) LTD.
Title: Line Cook
Number of Available Positions: 10
Terms of Employment: Permanent, Full-time
Wage: $26.00 per hour (Gratuities are calculated by Server sales and distributed based on hours worked)
Work Location: Whistler, BC

Company Profile:
The Old Spaghetti Factory Canada is a 100 percent Canadian-owned and operated national chain of 15 restaurants. We are ranked as one of the Top 100 food service companies in Canada, Top 50 Western Franchises in Western Canada, and have been recognized in the past as one of the Top 25 companies to work for in British Columbia.
Position Overview:
We are seeking a skilled and passionate Line Cook to join our dynamic team at Whistler Location. The ideal candidate will have a love for culinary arts and a desire to create delicious, high-quality meals for our guests. As a Cook, you will be responsible for preparing a variety of dishes, ensuring that each meal is crafted with precision and care.

## Job Description

Key Duties and Responsibilities:
• Prepare and cook complete meals, individual dishes, and menu items, including signature pasta dishes, family-style entrées, and other restaurant specialties.
• Prepare and cook meals for customers with food allergies, intolerances, and special dietary requirements according to established instructions.
• Prepare ingredients, including sauces, pasta, proteins, vegetables, and garnishes, according to recipes and food preparation standards.
• Set up and organize assigned cooking stations with the necessary ingredients, utensils, and equipment before meal service.
• Follow standardized recipes, cooking procedures, plating guidelines, and portion specifications to ensure consistent food quality and presentation.

• Monitor cooking times, temperatures, and food preparation methods to ensure meals meet established quality and food safety standards.
• Determine appropriate food portion sizes and assist with estimating ingredient quantities and food requirements based on anticipated demand.
• Participate in daily kitchen operations and coordinate with kitchen staff to ensure efficient food preparation and timely service.
• Assist in maintaining inventory records of food, ingredients, supplies, and kitchen equipment, and report shortages or replenishment needs to the kitchen supervisor.
• Monitor food supplies and ensure proper storage, labeling, and rotation of ingredients in accordance with food safety and sanitation procedures.
• Maintain cleanliness and sanitation of cooking stations, kitchen equipment, utensils, and food preparation areas in accordance with health and safety regulations.
• Assist with guiding and training kitchen helpers and new kitchen staff in food preparation procedures, cooking techniques, and workplace sanitation practices, as required.

Position Requirements:
• Completion of secondary school is required.
• A minimum of two years of previous commercial cooking experience or a combination of a college or other recognized program in cooking, culinary arts, or food safety and related experience.
• Specialized culinary training or completion of a cooking apprenticeship program is considered an asset but is not mandatory.
• Food safety certification or willingness to obtain certification before the employment start date is considered an asset.
• Knowledge of food safety practices, sanitation procedures, and proper food handling and storage standards.
• Ability to safely operate standard commercial kitchen equipment, including grills, ovens, stovetops, fryers, and food preparation equipment.
• Knowledge of food preparation techniques, cooking methods, portion control, and kitchen procedures.
• Ability to follow established recipes, food preparation instructions, and quality standards.
• Ability to work efficiently in a fast-paced commercial kitchen environment, both independently and as part of a team.

Personal skills and suitability:
• Physical stamina
• Flexible shift availability
• Multitasking abilities
• Ability to follow instructions
• Attention to detail
• Organizational skills
• Time management
• Teamwork and collaboration
• Effective communication
• Ability to work under pressure
• Ability to meet deadlines
• Commitment to food safety and cleanliness

Contact information/how to apply:
Email resume to: osfwhistlercareers@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.

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