Line Cook

The Old Spaghetti Factory

Job ID
48556

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LOCATION	DATE POSTED	EXPIRY DATE
Crystal Lodge, 4154 Village Green Whistler, British Columbia V0N 1B4, Whistler, BC | British Columbia	19-12-2025	14-12-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 21	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Business Operating Name: The Old Spaghetti Factory

Title: Line Cook

Number of Available Positions: 4

Terms of Employment: Permanent, Full-time (30-40 h/w)

Wage: $21.00 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.

We are seeking a skilled and passionate 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

Job Description and Responsibilities:

- Prepare and cook full course meals such as our signature pastas, family-style entrées and more
- Prepare and cook individual dishes and food
- Ensure quality of food and determine size of food proportions
- Prepare dishes for customers with food allergies and intolerances
- Participate in daily kitchen operations and coordinate with kitchen team members.
- Assist with monitoring inventory levels and report shortages to the kitchen supervisor.
- Maintain cleanliness of kitchen and work areas in accordance with health and safety regulations.
- Set up and organize assigned workstations with required ingredients, tools, and equipment before service.
- Prepare ingredients required for menu items such as sauces, pasta, proteins, and garnishes to support efficient meal service.

• Follow standardized recipes, plating guidelines, and portion standards to ensure consistency and quality.
• 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 comply with health regulations.

Employment Requirements:
• Completion of Secondary school
• Minimum 1 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 an asset
• Knowledge of food safety and sanitation standards
•Ability to safely operate standard commercial kitchen equipment

Skills:
• Physical stamina to stand for extended periods and lift heavy items as required
• Availability to work mornings, evenings, and weekends
• Ability to multitask in a fast-paced kitchen environment
• Ability to follow kitchen procedures and take direction from supervisors
• Attention to detail

Contact information/how to apply:
Email resume to: osf.whistler2024@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.

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