

Line Cook

The Old Spaghetti Factory

Job ID
49712

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LOCATION	DATE POSTED	EXPIRY DATE	
317 Banff Ave, Banff, AB, Canada, Banff, AB Alberta	13-04-2026	08-04-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 21	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Business Operating Name: The Old Spaghetti Factory

Title: Line Cook

Number of Available Positions: 10

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: Banff, AB

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 skilled and passionate Line Cooks to join our dynamic team at our Banff location. The ideal candidates will have a love for culinary arts and a desire to create delicious, high-quality meals for our guests. As a Line 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
- Oversee daily kitchen activities
- Track and record inventory, food supplies, and equipment.
- Maintain cleanliness in the kitchen and work areas, including dishwashing when necessary.

Employment Requirements:

- Secondary school graduation certificate

- Minimum 2 year 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
- Physical stamina to stand for extended periods and lift heavy items as needed
- Able to work Mornings, Evenings, and Weekends

Your Skills:

- Ability to safely operate standard foodservice equipment
- Must have multitasking skills and able to work in a fast-paced environment
- Be capable of taking direction well

Contact information/how to apply:

Email resume to: osfjobs2024@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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