

## Restaurant Cook

Denny's Restaurant

Job ID  
**50266**

VIEW THIS JOB ONLINE: <https://mail.newcomersjobs.com/jobs/50266>

|                                           |                                                                         |                             |                                                |
|-------------------------------------------|-------------------------------------------------------------------------|-----------------------------|------------------------------------------------|
| LOCATION                                  | DATE POSTED                                                             | EXPIRY DATE                 |                                                |
| Victoria, Victoria, BC   British Columbia | 27-05-2026                                                              | 23-11-2026                  |                                                |
| TYPE OF JOB                               | SALARY                                                                  | MIN. EXPERIENCE             | MIN. EDUCATION                                 |
| Full Time                                 | CAD Salary 21.18 to 22.00 hourly (To be negotiated) / 35 hours per week | 1 year to less than 2 years | Secondary (high) school graduation certificate |

### Job Details

#### Requirements:

Completion of secondary school

Minimum 1 year of cooking experience

Knowledge of food safety practices

Ability to work in a fast-paced environment

Send CV to: [ssendanayake@dennys.ca](mailto:ssendanayake@dennys.ca)

Postition Available: 4

Youth, newcomers, indigenous people are welcome to apply

Salary: Salary21.18 to 22.00 hourly (To be negotiated) / 35 hours per week

#### Duties:

Prepare and cook a variety of breakfast, lunch, and dinner items including eggs, pancakes, burgers, sandwiches, and skillet meals in a fast-paced environment

Follow standardized recipes and plating guidelines to ensure consistent quality across locations

Manage multiple orders simultaneously during high-volume periods, including all-day breakfast service

Ensure proper handling of ingredients such as meats, eggs, and produce in accordance with food safety standards

Assist with daily prep work including portioning, chopping, and stocking cooking stations

Maintain cleanliness and organization of kitchen areas, grills, and equipment

Monitor inventory levels and communicate supply needs to supervisors