Line Cook

COBBLESTONE PUB & LIQUOR STORE 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 STORE 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.

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