



## **Line Cook**

The Elbow River Casino is a first class entertainment establishment. We set ourselves apart from our competition by having a great location, superior gaming and entertainment experiences, quality food services, and setting overall high standards for our delivery of customer service.

### **Job Functions**

- Produce a La Carte menu to the specifications ensuring adequate seasoning and appropriate temperature and plating
- Maintain all temperature logs and cleaning sheets daily
- Keep all line drawers and make tables fully stocked
- Maintain organization on prep shelves ensuring that food hierarchy is in use
- Manufacture any pre-stage items required to minimize menu item outages
- Additional tasks as required by management

### **Requirements**

- 2 years prior experience in a kitchen environment.
- Must have batch cooking experience
- Must be able to read and write English
- Must be available to work until 1:00am.
- Must own transportation.

### **Other Skills/Abilities**

- Must have basic line cooking skills
- Must have good time management skills
- Must be able to work in a team setting

### **We offer**

- Group benefits
- Employee meal discounts
- Excellent location on LRT line

All applicants must complete a background check.

All applicants must be 18 years of age.

To apply, please respond to the posting with your resume.

We thank all applicants, however, due to volume, only successful candidates will be contacted.