

JOB DESCRIPTION
Line Cook

Department: Sonora Room Restaurant
Reports To: Culinary Director/Sous Chef
Compensation: \$20 - \$23 per hour, commensurate with experience
Contract Term: Full Time / May 15 – October 15, 2026
Employee Perks:

- Staff housing may be available (subject to eligibility and separate agreement),
 - Participation in gratuity programs,
 - Employee discounts on company products and services,
 - Year-end staff celebration and gift,
 - Training and coaching for skill development,
 - Room for advancement for qualified individuals,
 - A length-of-service recognition program.
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Position Summary

The Line Cook is responsible for the execution of a specific kitchen station, ensuring dishes are prepared accurately, efficiently, and to Sonora Room standards. This role requires strong technical skill, organization, and the ability to perform consistently in a fast-paced service environment.

Key Responsibilities

Service Execution

- Prepare and cook menu items to order
- Follow recipes and plating standards precisely
- Coordinate timing with other stations to ensure seamless service
- Accommodate dietary restrictions and special requests as directed
- Ensure dishes meet correct temperature and presentation standards

Preparation & Organization

- Complete pre-service prep (stocks, sauces, garnishes, etc.)
- Ensure station is fully stocked and organized for service

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- Label and date stored food items
- Store or properly dispose of unused products at shift end

Sanitation & Maintenance

- Maintain clean and sanitized workstations
- Sweep, mop, and clean station surfaces
- Follow all food safety and sanitation guidelines
- Assist with waste management and recycling

Qualifications

- Previous kitchen experience or culinary education
- Intermediate to advanced knife skills
- Strong time management and organization skills
- Understanding of safe food handling practices
- Ability to work evenings, weekends, and holidays
- Legally entitled to work in Canada

Core Competencies

All culinary team members are expected to demonstrate the following core competencies:

- Represents Burrowing Owl and the Sonora Room with integrity and pride
- Maintains a polished appearance and professional demeanor
- Communicates respectfully and contributes to a positive, supportive team culture
- Works collaboratively, assisting colleagues to ensure smooth service
- Accepts direction and feedback professionally
- Arrives on time, prepared, and follows through on responsibilities independently
- Maintains high standards of cleanliness, food safety, and organization
- Stays composed, efficient, and focused during high-volume service

Physical Demands

Physical demands include:

- Standing and walking for extended periods (up to 8–10 hours per shift)
- Frequent bending, lifting, reaching, and carrying items up to 25 kg (55 lbs)
- Exposure to heat, steam, sharp tools, and commercial kitchen equipment
- Working evenings, weekends, and holidays as required
- Performing repetitive motions such as chopping, plating, scrubbing, or lifting

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To Apply:

Send resume and cover letter to employment@burrowingowlwine.ca