

Cook

Job ID  
40222

Denny's Restaurant

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|                                                    |                                                                              |                             |                                                |
|----------------------------------------------------|------------------------------------------------------------------------------|-----------------------------|------------------------------------------------|
| LOCATION                                           | DATE POSTED                                                                  | EXPIRY DATE                 |                                                |
| Prince George, Prince George, BC  British Columbia | 28-05-2026                                                                   | 24-11-2026                  |                                                |
| TYPE OF JOB                                        | SALARY                                                                       | MIN. EXPERIENCE             | MIN. EDUCATION                                 |
| Full Time                                          | CAD 18.25 to 18.75 hourly (To be negotiated) / 35.00 to 40.00 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: [dbrunet@dennys.ca](mailto:dbrunet@dennys.ca)
- Postition Available: 2
- Youth, newcomers, indigenous people are welcome to apply

Job Description

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