

Cook

Job ID
40878

Big Rock Inn

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LOCATION	DATE POSTED	EXPIRY DATE	
101 Elizabeth St, Okotoks, AB Alberta	18-08-2026	14-02-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$18.00	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Welcome to Big Rock Inn, where authentic and delicious cuisine in the charming town of Okotoks, Alberta. Nestled at 101 Elizabeth St, we invite you to indulge in a dining experience that's both satisfying and affordable.

Our menu showcases a diverse range of classic dishes, each one crafted with care and precision to delight your taste buds. From our lunch buffets, where you can sample a variety of our culinary delights, we guarantee that every bite will exceed your expectations.

This position will be full-time and permanent, and the work location is 101 Elizabeth St, Okotoks, AB, Canada T1S 1A5. The hourly wage will be \$18.00 with 35 hours per week. The overtime pay will be 1.5x the regular rate, beginning after 44 hours of work per week and/or 8 hours per day.

Job Description

Job Description:

- Prepare and cook a variety of dishes according to restaurant recipes and quality standards.
- Prepare ingredients by washing, cutting, portioning, and storing food items properly.
- Operate kitchen equipment such as woks, stoves, ovens, and fryers safely and efficiently.
- Cook food for dine-in customers, lunch buffet service, take-out orders, and special requests.
- Ensure food quality, portion control, and proper presentation of dishes.
- Maintain cleanliness and sanitation of kitchen areas, equipment, and food preparation surfaces.
- Monitor food supplies, assist with inventory control, and properly store ingredients.
- Follow food safety procedures and workplace health and safety standards.

Job Requirements:

- Language: English
- Education: Secondary education is required
- Work experience: at least 2 years of cook experience

Work Conditions and physical capabilities:

- Fast-paced environment, especially during busy lunch and dinner service periods.

- Work under pressure while maintaining food quality and service standards.
- Standing for extended periods of time.
- Repetitive tasks such as food preparation, chopping, and cooking.
- Handling hot kitchen equipment, cooking surfaces, and food items.
- Physically demanding work, including lifting and moving food supplies and kitchen materials.

Please email your resume to bigrockinnbigrockinn@outlook.com, only qualified candidates will be contacted, thank you.

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