Line Cook

Terravita Kitchen

Job ID
41662

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LOCATION	DATE POSTED	EXPIRY DATE
415A Victoria Road, Revelstoke, BC| British Columbia	18-11-2026	17-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 21	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Join Our Team as a Line Cook!

Location: 415A Victoria Road, Revelstoke, BC, Canada
Position: Line Cook
NOC Code: 63200
Wage: $21/hour
Hours: 30–40 hours per week
Benefits: Extended Health and Dental

Terravita Kitchen is seeking a skilled and motivated Line Cook to join our culinary team. If you're passionate about food, take pride in a clean and efficient kitchen, and thrive in a high-energy environment, we'd love to hear from you.
Key Responsibilities:
• Prepare and cook complete meals or individual dishes and items
• Set up and stock the cooking line before and during service
• Prepare meals for customers with allergies or specific dietary requirements
• Inspect kitchen and food service areas for cleanliness and safety
• Clean and maintain work areas, equipment, and utensils according to Food Safe standards
• Follow all health and safety regulations, including personal hygiene standards
• Maintain a calm and professional demeanor in a fast-paced, high-pressure environment
Qualifications:
• Minimum 2 years of experience in a professional kitchen setting
• Ability to follow recipes and adapt to special instructions
• Strong multitasking and time management skills
• Food Safe certification (or willingness to obtain)
• Ability to work flexible hours, including weekends and holidays

How to Apply:
Submit your resume and a brief cover letter to office@terravitakitchen.ca. We thank all applicants for their interest; only

those selected for an interview will be contacted.

Terravita Kitchen is an equal opportunity employer and encourages applications from candidates of all backgrounds.

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