



## Line Cook

**Posted by:** Maarut Hospitality Inc., O/A "Squires Gastro Pub"

**Posting date:** 10-Jan-2025      **Closing date:** 09-Jul-2025

**Education:** High School

**Language:** English

**Job location:** Burlington

**Salary:** \$42,000 CAD Per Year

**Years of Experience:** 2 years

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ4595812

## Job description:

Squires Gastro Pub, formerly known as Squires Public House, was established in 2007 and has served many loyal guests their favourite dishes and drinks, becoming more than just a place to have a nice meal, but rather a gathering spot to celebrate friends and family. At Squires Gastro Pub, we are dedicated to the craft of home cooking away from home, and endeavour to bring you all of the classics that a good gastro pub has to offer, with the added benefit of some unique and special offerings from around the globe.

We are seeking a skilled and passionate Line Cook to join our kitchen team and help us maintain our reputation for culinary excellence. As a Line Cook at Squires Gastro Pub, you will be an integral part of our kitchen team, responsible for preparing and cooking a variety of dishes that combine Indian and British flavours. You will work in a fast-paced environment, collaborating with other kitchen staff to ensure dishes are prepared to the highest standards of quality and consistency. Your

attention to detail and ability to work efficiently will contribute to the overall success of our kitchen.

Details of the position are as follows:

•**Employer Name:** Maarut Hospitality Inc., O/A “Squires Gastro Pub”

•**Location:** 3537 Fairview Street, Burlington, ON L7N 2R4

•**Job Title:** Line Cook

•**Job Vacancies:** One (1)

•**Start Date:** As soon as possible

•**Terms of Employment:** Full-Time, Permanent

•**Duties:**

- o Prepare and cook dishes according to recipes and standards, ensuring consistency and quality in every dish.
- o Set up and stock stations with all necessary supplies and ingredients.
- o Assist in the preparation of menu items, including chopping, slicing, and marinating ingredients.
- o Cook food to order, following safety and hygiene standards.
- o Monitor cooking times and temperatures to ensure food is cooked to the proper doneness.
- o Prepare dishes for plating and presentation.
- o Maintain a clean and organized work area, including cleaning and sanitizing equipment and utensils.
- o Assist with inventory management and ordering supplies as needed.
- o Follow all health and safety guidelines, including proper food handling and storage.
- o Work closely with other kitchen staff and front-of-house teams to ensure efficient service.
- o Communicate effectively with the kitchen team to maintain a smooth workflow.
- o Assist with any additional tasks as directed by the Executive Chef or kitchen management.

•**Position Requirements / Skills:**

- Completion of high school is required.
- Previous experience as a Line Cook in a professional kitchen, preferably in a pub or restaurant with Indian and British cuisine.
- Knowledge of Indian and British cooking techniques and flavours is highly desirable.
- Well versed in health and sanitation laws
- Strong attention to detail and the ability to follow recipes and instructions accurately.
- Excellent time management and multitasking skills.
- Ability to work effectively in a fast-paced environment.
- Strong teamwork and communication skills.
- Willingness to work flexible hours, including evenings and weekends.
- Must be dependable and a team player.

● Language Requirements: English

● Work Setting: Restaurant/Pub/Bar

● Working Conditions:

- Must be organized and pay attention to detail, especially when handling allergy requests.
- High-paced, high-pressure environment to meet orders in a timely manner.
- Physically demanding, as must be standing on feet all day.
- Exposure to hot ovens and grills.
- Routinely lifting heavy objects (up to 40 pounds).
- Noisy.
- Exposure to cold refrigerators.

● Wages: \$42,000 CAD / yearly or \$18.36 per hour and overtime rate of \$27.54 per hour after 44 hours of work per week.

● Work Hours: 44 hours per week, with frequent overtime. Shift work, including early mornings, and evening shifts. Must be flexible to work weekends and holidays. Must be flexible.

● Benefits: Free parking available and free meals

● Vacation: 10 days

•••••••• **Contact:** [contact@mysquires.com](mailto:contact@mysquires.com)

At Squires Gastro Pub, we are committed to creating exceptional dining experiences by delivering high-quality cuisine and outstanding service. If you meet the qualifications and are passionate about British and Indian cuisine, we invite you to apply for this exciting opportunity.

**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [contact@mysquires.com](mailto:contact@mysquires.com)**

---

**Posted on [canadianjobportal.com](https://canadianjobportal.com)**