



Line Cook

Posted by: MR MIKES Portage la Prairie

Posting date: 20-May-2025 **Closing date:** 16-Nov-2025

Education: Secondary School

Language: English

Job location: Portage La Prairie

Salary: \$16.50 Per Hour

Years of Experience: 1 year

Vacancy: 1

Job Type: Full Time

Job id: CAJ2586817

Job description:

Description: MR MIKES SteakhouseCasual is a local go-to spot in Portage la Prairie for fantastic food, good company, and a laid-back atmosphere. Nestled at 2273 Saskatchewan Ave W, our restaurant is all about creating a space where Portage residents and visitors alike can unwind, connect, and enjoy a memorable dining experience.

At MR MIKES Portage la Prairie, you'll find a unique combination of hearty, made-to-order dishes and a welcoming vibe that says, "Come as you are." Whether you're meeting up with friends, having a family dinner, or just taking a break from your day, we've got you covered. Our menu is loaded with flavorful favorites like our Canada AAA signature steaks, juicy Mikeburgers, and satisfying pastas, plus fresh salads and house-branded beverages.

We're incredibly proud to be part of the **Portage la Prairie community**, and that local pride starts with our franchisee, **Stan Killam**, a familiar face to many in the area. With over 40 years of connection to Portage and decades of business experience, Stan ensures MR MIKES reflects the heart and soul of our town. His roots in the community and dedication to providing an exceptional experience make this MR MIKES location truly special.

At MR MIKES, we believe great food tastes even better when shared with the people who matter most—and we love being the place where those connections happen. There's no need to dress up or put on airs here—we're all about genuine moments, great flavors, and creating a space where everyone feels at home.

Terms of employment: Permanent, full-time

Work location: Portage la Prairie, Manitoba (on-site)

Language of work: English

Salary range: \$16.50/hour

Hours: 35 hours/week

Start date: As soon as possible

Benefits: Paid Vacation, Discounts, Competitive salary

Summary of Work Performed

The primary purpose of this position is to accurately and efficiently execute all aspects of Mr. Mikes Cooking & Presenting procedures. The line cook will ensure all of our guests receive a dish with a high-quality presentation.

Duties and responsibilities:

- Maintains a Guest focus while performing all duties
- Maintains full knowledge of all Mr. Mikes menus, recipes, offerings and other pertinent information relative to this position
- Use of standard recipe books (Preparation/Cook & Present Manuals) for preparing, cooking and presenting all Mr. Mikes menu items
- Portion food products prior to cooking according to Mr. Mikes standard portions sizes and recipe specifications
- Stock and maintain sufficient levels of food products on line or in kitchen to ensure smooth service periods
- Assumes 100% responsibility for quality and presentation of all items served
- Reports all equipment problems, out of stock items and kitchen maintenance issues to restaurant management/leaders.
- Use and understanding of Squirrel POS bill system (i.e. reading bills)

- Understand and comply consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures
- Adhere to all food handling procedures as outlined in the Food Safety Plan of the Mr. Mikes Occupational Health & Safety Manual
- Perform other related duties as assigned by the kitchen manager or manager/leader on duty
- Completes assigned side work/duties during non-busy service periods
- Maintains a professional appearance, consistent with Mr. Mikes Dress Code standards, at all times
- Communicates effectively with all Mr. Mikes Team Members to help improve and/or enhance the overall guest experience
- Reports to work as scheduled, in dress code and ready to be in position
- Maintains a professional and friendly relationship with all Mr. Mikes Team Members
- Follows checklists and standard operating procedures
- Maintains a safe, clean, sanitized, and organized work area
- Washes dishes as necessary
- Constantly increasing their knowledge of Mr. Mikes food, beverages and other products and services.
- Works as part of a 'TEAM' by helping other TEAM MEMBERS perform the duties of their positions.
- Attend team member meetings and bring suggestions for improvement

Requirements

- At least 16 years of age
- Maintains a current Provincially regulated Food Safety permit or certification
- Must be able to work flexible shifts and schedules including weekends and some holidays
- Must be able to reach, bend and lift up to 40lbs
- Must be able to work in a standing position for long periods of time
- Must be able to communicate clearly with managers/leaders and other team members
- Excellent people skills and outgoing personality
- Must be able to work unsupervised
- Must be able to follow direction and ask clarifying questions if required
- Must be able to work in a fast-paced restaurant environment

Qualifications:

- Completion of secondary school is required.
- Completion of a three-year apprenticeship program for cooks or completion of college or other program in cooking or food safety or several years of commercial cooking experience may be required.

- Trade certification is available, but voluntary.
- Red Seal endorsement is also available to qualified cooks upon successful completion of the interprovincial Red Seal examination.

Benefits:

- Paid Vacation
- Competitive Salary
- Discounts

Contact information:

Ph: +1 204-239-5299 Email: portagelaprairie@mrmikes.ca

Business address: 2273 Saskatchewan Ave W, Portage la Prairie, MB R1N 0P3, Canada

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:

<https://mrmikes.ca/jobs/cook/>

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