

 <p style="text-align: center;">Job Title: Line Cook</p>	<p>Job ID: MFS790(AD)</p>
<p>Chuck's Roadhouse</p> <p>Description</p> <ul style="list-style-type: none"> • Under direction of the Kitchen Manager • Ensure highest standard food quality and plating specifications while cooking, grilling, & deep frying • Setting up workstations with ingredients • Preparing ingredients to use; including, but not limited to chopping, peeling, cutting • Ensure compliance of all Ontario Regulated Health and Safety Requirements • Keeping stock of inventory and ensuring product is rotated properly • Experienced preferred but will train • Must be available to work nights/ weekends/ holidays 	<p>Date Posted: June 21, 2022</p> <p>Location: St. Thomas</p> <p>Wage: Wage depending on experience</p> <p>Hours: Full-time, Part-time Permanent</p> <p>Education:</p> <p>Other:</p>
<p>To Apply: Drop resume off at Chuck's Roadhouse: 877 Talbot St., St. Thomas</p>	<p>Apply By: July 21, 2022</p>