

Position:	Line Cook/Prep Cook
COMPANY:	Mr. Mikes
LOCATION:	Lacombe
HOURS:	Full and Part-time
SALARY:	\$15.00 - \$18.00/hour
REQUIREMENTS:	<ul style="list-style-type: none"> • Passion for food preparation and a strong understanding of food safety and handling practices • Strong knowledge of food preparation techniques and kitchen operations • Familiarity with food safety standards and regulations within the food industry • Ability to work efficiently in a fast-paced environment while maintaining high-quality standards • Excellent teamwork skills, with a willingness to help others in the kitchen • Experience in meal preparation and cooking within a restaurant or food service setting is preferred • Strong attention to detail, particularly in following recipes and presentation guidelines
DUTIES:	<ul style="list-style-type: none"> • Prepare ingredients for cooking, including washing, chopping, and measuring food items • Assist in the cooking process by following recipes and instructions from the head chef or kitchen manager • Maintain cleanliness and organization of the kitchen workspace, ensuring compliance with health and safety regulations • Monitor food stock levels and assist with inventory management • Help with plating dishes and ensuring that meals are presented beautifully before serving • Collaborate with other kitchen staff to ensure timely meal preparation and delivery • Adhere to all food safety protocols, including proper food handling techniques
POSTING DATE:	May 1, 2026
CLOSING DATE:	Open until filled
HOW TO APPLY:	Submit resume <u>in person</u> to Wayne Rempel, General Manager