



Line Cook/Prep Cook Full-Time

Campbell River Region
Campbell River

Wednesday August 5, 2026

Minimum wage - \$ 20/ hour (\$19.25-\$24.25 an hour)

Company: Stacked Pancake & Breakfast House

Industry: Tourism/ Hospitality

Remote/Camp Based Job: No

How to apply:

Please send resume to: campbellriver@stackedpancakehouse.ca

Expiry Date:

Wednesday, August 19, 2026

Details:

Part-time and Full-time positions available. **Job Overview** We are on the lookout for a motivated and detail-oriented Line Cook/Prep Cook to join our vibrant culinary team. In this role, you'll be at the heart of food preparation, helping to create delicious dishes that keep our guests coming back for more. Whether you're chopping, cooking, or plating, your contributions will ensure our kitchen runs smoothly and efficiently. If you love working in a lively environment and take pride in food quality and safety, this is the perfect opportunity for you to shine.

Responsibilities

- Assist in preparing ingredients and cooking menu items following established recipes and standards.
- Support food preparation tasks such as chopping, portioning, and assembling dishes to ensure timely service.
- Maintain cleanliness and organization of workstations, adhering to proper food handling and safety procedures.
- Help with food storage, rotation, and inventory checks to minimize waste and ensure freshness.
- Follow all health and safety regulations to uphold a safe kitchen environment for everyone.
- Collaborate with team members to ensure smooth kitchen operations during busy service hours.
- Contribute to a positive work atmosphere by communicating effectively and supporting fellow staff.

Join us as a Line Cook/Prep Cook where your culinary skills will help craft memorable dining experiences while you grow your expertise in the food industry!

Pay: \$19.25-\$24.25 per hour **Benefits:**

- Discounted or free food
- On-site parking

Work Location: In person

Qualifications & Experience:

Experience

- Restaurant: 1 year (required)
- Previous experience in food service or restaurant environments is preferred but not mandatory; enthusiasm and willingness to learn are key.
- Knowledge of food handling practices, safety standards, and basic cooking techniques is highly desirable.
- Familiarity with meal preparation, food safety protocols, and kitchen equipment will help you excel in

this role. • Ability to work efficiently under pressure while maintaining attention to detail. • Strong teamwork skills with a focus on supporting colleagues during high-volume periods. Foodsafe Certificate considered an asset.
