



Membertou

WELCOMING THE WORLD!

Employment Opportunity

Job Title: Line Cooks
Position: Full- Time or Part-Time (Hourly)
Department: Membertou Trade & Convention Centre (MTCC)
Salary: Commensurate with experience

MTCC's kitchen team delivers high-quality food for Kiju's Restaurant and for banquet/catering events. As a Line Cook, you will execute dishes to spec, keep a clean and organized station, and contribute to a positive, team-focused culture in a fast-paced, high-volume environment.

Duties & Responsibilities:

- Prepare food for guest consumption at Kiju's Restaurant and/or MTCC Catering.
- Execute menu items to recipe and plating standards—every time and on time.
- Set up, stock, and break down line stations; complete daily prep and mise en place.
- Manage multiple tickets while maintaining quality, portion control, and presentation.
- Follow safe food handling, allergy awareness, and temperature control procedures.
- Maintain sanitation, cleanliness, and organization of work areas, equipment, and storage (FIFO, labeling, dating).
- Support banquet and catering production as required by business demands.
- Assist with receiving, rotation, and minimizing food waste to help control costs.
- Communicate clearly with front-of-house and back-of-house; support a respectable workplace.
- Adhere to Health & Safety, Food Safety, and MTCC policies, including fire/evacuation procedures.

Skills & Qualifications:

- 3–5 years' line cook experience in a high-volume kitchen (required).
- Culinary training or Red Seal progress an asset.
- Current Food Handler's certification (or willingness to obtain within 30 days).
- Strong knife skills, station management, and ticket flow management.
- Reliable, punctual, and professional; strong communication and teamwork skills.
- Able to work, days, evenings, weekends, and holidays as needed.
- Physically able to stand for extended periods and lift to 50 lb.

What We Offer

- Competitive hourly wage with growth potential.
- A supportive team environment focused on quality, culture, and guest experience.
- Opportunities to contribute to both restaurant and large-scale event operations.

Preference is given to Indigenous peoples in accordance with the Aboriginal Employment Preferences of the Canadian Human Rights Commission.

To Apply: Submit your cover letter and résumé to:

Membertou Human Resources Department
Attention: Scott Thomas
47 Autwen Ma'sl Awti
Membertou, NS B1S-2P5 Or via e-mail to: jobs@membertou.ca

DEADLINE FOR APPLICATIONS: Friday, July 3rd, 2026, at 4:30 PM AST.

Thank you for applying, however, only those selected for an interview will be contacted. Membertou reserves the right to pause, extend or revoke this posting at any time without notice.