



Back of House – Line Cook – Stockyards Brewery & Restaurant

Line Cooks are essential members of the culinary team at **Stockyards Brewery & Restaurant**. This role is responsible for preparing dishes that reflect the brew hall's focus on **shareable plates, bold flavors, and elevated comfort food designed to pair with house-crafted beer and cider**.

Our kitchen operates in a high-volume environment, particularly during peak market hours. Line Cooks help maintain the speed, quality, and consistency required to deliver an excellent guest experience while working as part of a collaborative and supportive kitchen team.

The kitchen takes pride in preparing food from **fresh ingredients using scratch cooking techniques whenever possible**.

What You'll Do

- Prepare and cook menu items according to established recipes and plating standards
- Maintain strong mise en place to support fast and efficient service
- Execute dishes quickly and consistently during high-volume service periods
- Operate commercial kitchen equipment including grills, flat tops, fryers, ovens, and prep equipment safely and efficiently
- Maintain organization and cleanliness of workstations and equipment
- Follow prep lists and kitchen procedures to ensure station readiness
- Maintain daily cleaning schedules and complete closing duties for assigned stations
- Communicate with team members to maintain smooth service flow
- Monitor station product levels and report shortages to kitchen leadership
- Ensure proper food handling, labeling, and storage procedures
- Assist with orienting new cooks on station procedures when required
- Contribute to a collaborative, team-first culture on every shift
- Ensure compliance with food safety and sanitation regulations
- Other duties as required

Who You Are

- Passionate about cooking and hospitality
- Comfortable working multiple stations including grill, sauté, fry, or pantry
- Organized and efficient in fast-paced environments
- Strong communicator and dependable teammate

- Detail-oriented with pride in quality food preparation
- Food Handler/WHIMIS Certification required or willingness to obtain
- Flexible and available for evenings, weekends, and holidays