



Line Cook

Description

Sushi One is currently hiring a reliable and experienced **Line Cook** to join our kitchen team.

We are looking for someone with hands-on experience who can work efficiently in a fast-paced environment and maintain consistent food quality.

This is a full-time, permanent, on-site position.

Duties

Key Responsibilities

- Prepare and cook complete meals and individual dishes
- Prepare dishes for customers with food allergies or dietary restrictions
- Maintain food quality and presentation standards
- Inspect kitchen and food preparation areas
- Clean kitchen and work areas
- Follow proper food safety and sanitation procedures

Qualification

- Secondary (high school) graduation certificate
- Will train the right candidate

Closing Date

September 10, 2026

Categories

Services

Employer

Sushi One

Location

St. James-Assiniboia

Address

3725A Portage Ave
Winnipeg, R3K 2A8

Job Type

Full-time

Education Level

High School

Wage

\$16.50 - \$16.50

Email

- Experience in Asian cuisine is preferred
- Valid Safe Food Handling Certificate
- Dependable, organized, and able to manage time effectively
- Comfortable working in a physically demanding environment
- Able to stand for extended periods
- Preference will be given to local college and university students

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