Grill Cook - Dairy Queen

Dairy Queen in Cold Lake is looking for an experienced **Full-Time Grill Cook** to join their kitchen team. The successful candidate will prepare and cook menu items according to Dairy Queen standards while maintaining a clean, organized, and safe kitchen environment.

Wage/Salary: $16.00 per hour
Hours of Work: Full Time
Work Location: On Site Cold Lake

Main Duties:

- Prepare and cook burgers, chicken strips, sandwiches, fries, and other menu items according to Dairy Queen standards and procedures.
- Follow approved recipes, portion sizes, cooking times, and food-quality standards.
- Operate grills, fryers, and other kitchen equipment safely and efficiently.
- Maintain proper food handling, storage, temperature control, and sanitation procedures.
- Prepare ingredients and ensure adequate food supplies are available during the shift.
- Maintain a clean, organized, and safe kitchen and food preparation area.
- Follow all food safety, workplace health and safety, and restaurant policies.
- Work efficiently as part of a team to ensure accurate and timely customer orders.

Required Skills:

- Strong attention to detail and commitment to food quality
- Ability to work efficiently in a fast-paced kitchen environment
- Ability to follow recipes, procedures, and food safety requirements
- Good organizational and time-management skills
- Ability to work independently and as part of a team
- Reliable and dependable work ethic
- Ability to safely operate kitchen equipment

Experience Required:

- Minimum 2 years of experience in a food service or restaurant environment
- Previous experience working in a commercial kitchen is an asset

How to Apply: Interested candidates are invited to apply by email: Dairy Queen Cold Lake Dairyqueencoldlake@gmail.com. Please include the position you are applying for and your resume.