
Job Title: Line Cook

Location: Prince Edward County

Job Type: Full-Time/Hourly

Salary Range: \$20 - \$23 per hour

Schedule: Weekends + holidays, as required

Reports To: Sous Chef

Posting Date: March 3, 2026

Wander the Resort is a lakefront retreat in Prince Edward County where Nordic-inspired design meets relaxed County hospitality. Our property brings together private waterfront cabins, a thoughtfully curated restaurant, and a tranquil Nordic spa, creating an experience that feels restorative, intentional, and quietly luxurious. Wander is built around simplicity, quality, and genuine care for the guest experience — offering an escape that is both elevated and deeply comfortable.

Position Overview:

A Line Cook plays a crucial role in a restaurant's kitchen, responsible for the timely and accurate preparation and cooking of food items while maintaining high standards of quality, cleanliness, and adherence to safety regulations.

Key Responsibilities:

- Prepare and assemble ingredients for menu items according to provided recipes and guidelines.
- Wash, peel, chop, dice, and portion vegetables, meats, and other food items while minimizing waste and maintaining cost control.
- Measure and mix ingredients according to recipes to ensure consistency in taste, presentation, and portion sizes.
- Cook and plate menu items according to established standards and preparation times.
- Monitor and regulate temperatures of ovens, grills, and other cooking equipment to ensure food safety and proper cooking.
Inspect and taste food products while ensuring the quality, freshness, and presentation of ingredients and finished dishes.
- Restock ingredients and maintain an organized workstation to support efficient service and timely order delivery.

- Coordinate with kitchen staff to ensure orders are prepared and served on time while maintaining a smooth kitchen workflow.
 - Set up, maintain, and clean kitchen stations, equipment, tables, and shelves according to restaurant protocols.
 - Follow all food safety, sanitation, health, and personal hygiene regulations.
 - Monitor ingredient inventory levels and notify supervisors when supplies are low.
 - Report any issues or discrepancies to the chef or kitchen supervisor.
 - Adapt to menu changes, kitchen procedures, and perform additional duties as assigned by kitchen leadership.
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What we're looking for:

- High school diploma or equivalent required; culinary training or a culinary degree is considered an asset.
- Previous experience as a Line Cook or in a similar restaurant, hotel, or resort kitchen is preferred (1–3 years of experience is an asset).
- Understanding of basic cooking methods, kitchen procedures, ability to read and follow cooking directions, and safe knife handling techniques.
- Strong attention to detail and the ability to perform tasks with accuracy, speed, and consistency.
- Ability to remain calm and organized while working in a fast-paced kitchen environment with changing priorities.
- Self-motivated, reliable, and dependable, with strong punctuality and consistent attendance.
- Adaptable to menu changes, recipe adjustments, and evolving kitchen needs, with a willingness to take on additional responsibilities when required.
- Physically capable of standing for extended periods and performing demanding tasks, including bending, stretching, lifting, and carrying materials up to 30 lbs.

Compensation + Benefits:

- Competitive wage from \$20 - \$30 per hour
 - Health & Dental benefits
 - Resort Perks
 - Staff Meals
 - Staff Incentive Program
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This job description is a general outline of the responsibilities and requirements for this position. Responsibilities may be added, deleted, or modified as needed to meet the changing needs of the Resort.

We invite you to apply to careers@wandertheresort.com. Please note the position you are applying for in the subject line.

