



Cook Position - We're looking for an experienced Cook to join our smokehouse kitchen team. This position is ideal for someone who thrives in a fast-paced environment, has strong short order cooking experience, and is comfortable working late-night hours.

Position Details

- **Position:** Cook
- **Schedule:** Evening and night shifts
- **Availability Required:** Must be able to work past midnight
- **Kitchen Style:** Smokehouse / house-made comfort food

What We're Looking For

- Experience with **short order cooking**
- Ability to work efficiently during busy service periods
- Comfortable with late-night and closing shifts
- Strong multitasking and communication skills
- Reliable, punctual, and team-oriented
- Passion for quality food and scratch-made ingredients
- Assist with kitchen cleaning duties and garbage removal

About Our Kitchen

Our menu focuses on smokehouse-style cooking with an emphasis on **house-made ingredients, sauces, rubs, and sides**. We take pride in consistency, flavor, and creating a strong kitchen culture built on teamwork and hard work.

Responsibilities

- Prepare and cook menu items to standard
- Maintain cleanliness and food safety standards
- Assist with prep and stocking for service
- Work collaboratively with kitchen staff during high-volume periods
- Ensure quality and presentation of all dishes

Preferred Qualifications

- Previous restaurant or smokehouse experience is an asset
- Experience with flattop, fryers, smokers, and line cooking
- Food Handler Certification preferred

Hiring event happening on **May 20** from **1:30pm to 3:30pm** at **73 York Street**.

Please note that to attend this hiring event, you will need to be a **registered YSB Employment Services client** AND **register to attend** by visiting:

<https://LowertownBrew.eventbrite.ca>