
West Hillhurst Community Association | The Nest Restaurant & Lounge | Line Cook (PT)

Cook up great vibes at The Nest! We're looking for fast-paced pros who love clean kitchens and community spirit. Join the team today!

Position Details: Line Cook - part time - contract position

Schedule: 3-4 shifts per week @ 6-8 hrs / shift

Hours: Approx. 24 hrs per week @ \$17 / hour + gratuities

Reports to: Restaurant Manager

Start Date: Week of May 25, 2026 (contract position - May 2026 - May 2027)

What You'll Do:

- Keep your station - and the kitchen - clean, organized, and AHS compliant
- Cook fast, cook right—deliver fresh, consistent meals with speed
- Tackle cleaning checklists and train others to do the same
- Maintain fryers (oil, etc...)
- Deep clean of hood vent and food prep spaces
- Prep food based on projected sales
- Food costing and annual inventory
- Monitor and log fridge & dishwasher temps daily
- Receive orders food and beverage order and help take them upstairs (must be able to lift 50+lbs)
- Create and cost new menu items (30% food cost standard)
- Keep inventory tight and waste low
- Deliver warm, professional service in a community-focused space
- Stay informed about WHCA programs and events

You Are:

- Focused on cleanliness and organized
- Calm under pressure and quick on your feet
- A natural team player with high standards
- Food safety certified (or equivalent)
- Experienced (1+ year as a cook)
- Able to lift 50+ lbs and work on your feet for long hours
- ProServe certified

We Value:

- Integrity & follow-through
- Clean kitchens and quality food
- Teamwork and a sense of community
- Professionalism and positivity

Perks & Pay:

- Competitive compensation based on education and experience
- Supportive and team-oriented environment
- Fitness membership and restaurant discounts
- 3 months probationary period

To apply, please email Operations Manager, at operations@westhillhurst.com

1940 6 Ave NW
Calgary AB | T2N 0W3



403-283-0464
www.westhillhurst.com