



## JOB POSTING: LINE COOK

**Job Title:** Line Cook

**Location:** Bluff, Utah

**Job Type:** Full-Time

**Reports To:** Restaurant Manager

### **About Us:**

Canyon Smokehouse is a fast-casual BBQ restaurant in the heart of Bluff, Utah, known for big portions, bold flavors, and friendly service. We take pride in creating a welcoming, efficient, and clean dining experience for locals and travelers alike.

### **Job Summary:**

Canyon Smokehouse is on the hunt for a hardworking, dependable **Line Cook** to join our fast-paced kitchen team. We are a locally owned, fast-casual BBQ restaurant known for big portions, bold flavors, and great vibes. If you take pride in your work and want to be part of a team that values quality, consistency, and fun—we would love to meet you!

### **Key Responsibilities:**

- Prepare and plate meats, sides, and other menu items to specification.
- Work the line efficiently during busy service periods.
- Maintain food safety and cleanliness standards.
- Assist with prep work, restocking, and closing duties.
- Communicate with kitchen and front-of-house team to ensure smooth service.
- Keep cool under pressure and stay organized in a fast-paced environment.

### **Qualifications:**

- Previous kitchen experience preferred, but we are willing to train the right person.
- Current **Food Handler's Permit** or ability to obtain State of Utah recognized permit within ten (10) calendar days of hire.
- Dependable, punctual, and a team player with a positive attitude.
- Ability to follow spoken and written instructions and work as part of a team.
- Ability to work evenings, weekends, and holidays. Full-time schedule is 3:00 PM -10:15 PM, Thursday through Monday evenings.

**Physical Requirements:**

- Ability to stand and walk for extended periods (up to 8 hours per shift).
- Frequent use of hands and arms to handle or move objects (e.g., lifting trays, cleaning, handling food or equipment).
- Must be able to bend, reach, stoop, and lift up to 50 pounds.
- Comfortable moving quickly in a fast-paced environment.
- Visual acuity to monitor food quality and restaurant cleanliness.

**Job Hazards:**

- Exposure to hot surfaces, open flames, and commercial kitchen equipment.
- Risk of slips, trips, and falls on wet or uneven floors.
- Occasional exposure to cleaning chemicals and other substances that may require use of gloves or other PPE.
- Noise levels can be loud during peak hours.

**Salary & Benefits:**

- Starting at \$13.00+/hour, commensurate with experience
- Participation in tip pool for all non-managerial, hourly employees
- Staff meals and beverages
- Paid time off (for full-time staff members)

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**To apply, please fill out our application on our website at:  
[www.canyonsmokehouse.com/careers](http://www.canyonsmokehouse.com/careers)**