

Cook

Posted by: Sardion Care Inc.

Posting date:13-Sep-2024 Closing date: 12-Mar-2025

Education: Secondary (high) school graduation certificate

Years of Experience: Fresher (less than I year)
Vacancy: 1
Job Type: Full Time Job id: CAJ2210592

Job description:

Responsibilities

Tasks

Co-ordinate special events

Determine the size of food portions and costs

Plan menus and estimate food requirements for their realization

Requisition food and kitchen supplies

Prepare and cook complete meals or individual dishes and foods

Prepare dishes for customers with food allergies or intolerances

Prepare and cook special meals for patients as instructed by dietitian or chef

Inspect kitchens and food service areas

Maintain inventory and records of food, supplies and equipment

Clean kitchen and work areas

Manage kitchen operations

Additional information

Security and safety

Basic security clearance

Employment groups



This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Who can apply to this job?

The employer accepts applications from:

• Canadian citizens and permanent or temporary residents of Canada.

• Other candidates with or without a valid Canadian work permit.

How to apply

Direct Apply

By applying directly on Job Bank (Direct Apply)

By email

sardioncv@yahoo.com

To apply for this job vacancy, please send your resume along with a cover letter and a refrence letter from your previous employer to the following email: sardioncv@yahoo.com

Posted on canadianjobportal.com