



Thai Food Cook

Posted by: Talay Thai Dartmouth Restaurant

Posting date: 22-Jan-2025 **Closing date:** 21-Jul-2025

Education: High school graduated or equivalent

Language: English

Job location: Dartmouth

Salary: \$\$18 Per Hour

Years of Experience: 2 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ3723116

Expired

Job description:

Location - **984 Cole Harbour Road, Dartmouth, Nova Scotia, B2V 1E7**

Specific Skills –

- Prepare cooking material and mix ingredients according to recipes
- Cook Thai cuisine dishes, including appetizers and main course according to traditional recipes and techniques
- Dress dishes before they are served
- Observe and test foods to determine if they have been cooked sufficiently
- Ensure quality of food meet the restaurant standards
- Inspect food preparation and serving areas to ensure observance of safe, sanitary food-handling practices

- Ensure all food and other items are stored properly
- Monitor stock and report shortage
- Train and supervise other kitchen staff on cooking techniques and presentation
- Collaborate with the kitchen team to ensure efficient workflow

Job requirement

- Minimum 2 years of proven work experience in Thai cuisine cooking
- High school graduated or Food trade certificate
- Knowledge of various cooking procedures and methods
- Knowledge of Thai ingredients and sauces
- Ability to follow all sanitation procedures
- Ability to work in a team
- Effective communication skills
- Reliable, organized, initiative, and flexible
- Basic English

Work hours – 40 to 48 hours a week

Salary & Benefits –

- **\$18.00 per hour**
- **Gratuities**
- **Meals provided while on shifts.**

How to apply

By email: talaythaidartmouth@gmail.com

By phone: 902-462-1600 between 2:00 and 4:00 pm

In person: 984 Cole Harbour Road, Dartmouth, Nova Scotia

Posted on canadianjobportal.com