

Cook, Ethnic Foods

Posted by: Spice of Life

Posting date: 10-Jul-2025 Closing date: 30-Jul-2025

Education: Secondary school

Years of Experience: Fresher (less than I year)
Vacancy: 1
Job Type: Full Time **Job id**: CAJ2312193

Job description:

Languages

English

Education

- Secondary (high) school graduation certificate
- or equivalent experience

Experience

1 to less than 7 months

On site

Work must be completed at the physical location. There is no option to work remotely.

Work setting

Restaurant

Responsibilities

Tasks

- Co-ordinate special events
- Plan menus and estimate food requirements for their realization
- 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
- Order supplies and equipment
- Maintain inventory and records of food, supplies and equipment
- Clean kitchen and work areas

Additional information

Work conditions and physical capabilities

- Attention to detail
- Fast-paced environment
- Handling heavy loads
- Physically demanding
- Repetitive tasks
- Standing for extended periods
- Work under pressure

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: spicerestaurantpg@gmail.com

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