

Chef

Desi Bites Restaurant Ltd.

Job ID

38994

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LOCATION	DATE POSTED	EXPIRY DATE	
12877 80 Avenue, Surrey, BC British Columbia	30-01-2026	29-07-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36.60	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Job title: Chef

Employer details: Desi Bites Restaurant Ltd.

Location: Surrey, BC V3W 0E6

Salary: 36.60 hourly / 40 hours per Week

Starts as soon as possible

EnglishEducation: Secondary (high) school graduation certificate

Experience: 2 years to less than 3 years

Job Description

To ensure success in your role as chef, you should be an excellent leader with great organizational skills and impeccable time management. Top candidates will also be creative individuals, capable of creating dishes that set us apart and keep people coming back for more.

Chef Responsibilities:

- Ensuring that all food is of excellent quality and served in a timely manner.
- Planning the menu, keeping in mind budget, and availability of seasonal ingredients.
- Overseeing all kitchen operations.
- Coordinating kitchen staff, and assisting them as required.
- Training staff to prepare and cook all the menu items.
- Taking stock of ingredients and equipment, and placing orders to replenish stock.
- Enforcing safety and sanitation standards in the kitchen.
- Creating new recipes to keep the menu fresh.
- Keeping up to date with industry trends.
- Receiving feedback and making improvements where necessary.

How to apply

Additional ways to apply

By email

jobs.desibites@gmail.com

By mail

12877 80 ave suite Unit 105

SURREY, BC

V3W 0E6

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