

Cooks (Sweet Maker Specialist)

Job ID
39671

Surrey Punjab Dhaba Ltd.

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LOCATION	DATE POSTED	EXPIRY DATE	
12830 96 Avenue suite 3Surrey, Surrey, BC British Columbia	13-04-2026	10-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 37.00	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Cook (Indian Sweet Maker)

Employer Name: Surrey Punjab Dhaba Ltd.

Job Position: Cook (Sweet Maker)

Salary: \$37.00 per hour for 40 hours/week

Location: 12830 96 Avenue suite 3Surrey, BC, V3V 6A8

Vacancy: 1

Language: English

Start Date of Employment: As soon as possible

Minimum Education: Completed High School

Experience: 2 years to less than 3 years

Work Conditions and Physical Capabilities: Fast-paced environment, Attention to detail. Personal Suitability: Client Focus, Team player

Job Description

- Job Duties:
- Prepare and cook a wide variety of traditional Indian sweets such as Gulab Jamun, Jalebi, Besan Laddoo, Rasgulla, Barfi, Peda, and other regional specialty using authentic recipes and techniques.
 - Develop and standardize recipes to maintain consistency in taste, texture, and presentation while ensuring high-quality production.
 - Plan and design sweet menus for festivals, catering orders, and seasonal demand, ensuring variety and authenticity.
 - Accurately estimate ingredient requirements, control portion sizes, and manage production schedules to meet daily and bulk order demands.
 - Utilize advanced cooking techniques such as sugar syrup preparation (one-string/two-string consistency), khoya processing, deep frying, roasting, and precision temperature control.
 - Ensure strict quality control by monitoring freshness, taste, texture, and presentation of all sweet products.
 - Supervise and train kitchen staff in traditional sweet-making methods, hygiene standards, and efficient production

techniques.

- Oversee inventory management by ordering raw materials such as dairy products, dry fruits, flours, and sweeteners while minimizing wastage and controlling costs.
- Maintain compliance with food safety and sanitation standards, including proper storage, handling, and cleanliness of kitchen equipment and work areas.
- Innovate and introduce new sweet items or fusion desserts based on market trends and customer preferences while preserving authenticity.
- Handle large-scale and customized orders for events, ensuring timely delivery without compromising quality.
- Monitor equipment usage and ensure proper maintenance of specialized tools used in sweet preparation.
- Work independently with minimal supervision while maintaining high productivity and efficiency in a fast-paced environment.
- Ensure attractive presentation, garnishing, and packaging of sweets for retail display and customer satisfaction.

Work Setting: Restaurant

How to Apply:

By email – surreypunjabdhababest@gmail.com

Or

By Mail: 12830 96 Avenue suite 3Surrey, BC, V3V 6A8

Intended job posting audience

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application. Preference for Canadian citizens and Permanent Residents., asylum seekers, and refugees are also invited for this job position.

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