

Chef

AN INDIAN AFFAIR

Job ID
39944

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LOCATION	DATE POSTED	EXPIRY DATE	
19653 WILLOWBROOK DR suite 146, Langley, BC British Columbia	01-05-2026	28-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 38.00	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Job details: Chef

Employer details: AN INDIAN AFFAIR

Location: 19653 WILLOWBROOK DR suite 146 LANGLEY, BC V2Y 1A5

Work location: On site

Salary: 38 hourly / 40 hours per week

Terms of employment

Permanent employment

Full time

Starts as soon as possible

2 vacancies

Looking to showcase your cooking skills? We're in search of Chefs who enjoy both traditional and modern techniques while preparing dishes. Our team creates each meal skillfully and the chefs utilize the recipes handed down through generations. You'll also have the chance to work with our high-end chef who's been perfecting his dishes for 30 years! If you are looking to develop professionally while creating a variety of cuisines and flavors. We'd love to have you on our team.

Overview

Languages: English

Education: Secondary (high) school graduation certificate

Experience: 2 years to less than 3 years

On site

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

Requirements:

- Must be lawfully authorized to work in Canada
- Canadian citizen
- Permanent resident of Canada
- Temporary resident of Canada with a valid work permit
- Expertise in Indian cuisine
- Knowledge of various spices and herbs used in Indian cooking

- Ability to create authentic Indian dishes from scratch
- Strong communication skills

Responsibilities

Tasks

- Estimate amount and costs of supplies and food items
- Maintain records of food costs, consumption, sales and inventory
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- Create and prepare authentic Indian dishes according to established recipes and standards
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Supervise cooks and other kitchen staff
- Plan and direct food preparation and cooking activities of several restaurants
- Plan menus and ensure food meets quality standards
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Train staff in preparation, cooking and handling of food
- Collaborate with team to create new menu items

Additional information

Work conditions and physical capabilities

- Fast-paced environment
- Work under pressure
- Personal suitability
- Excellent oral communication
- Team player

How to apply

Direct Apply

By Direct Apply

Additional ways to apply

By email

garybakshi72@hotmail.com

By mail

19653 WILLOWBROOK DR suite 146 LANGLEY, BC V2Y 1A5