

Cook (tandoori)

AN INDIAN AFFAIR

Job ID
39945

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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 37.00	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job details: Cook (tandoori)

Employer details: AN INDIAN AFFAIR

Location: 19653 Willowbrook Dr, Suite 146 Langley, BC V2Y 1A5

Work location: On site

Salary: 37.00 hourly / 40 hours per week

Terms of employment: Permanent employment Full time

Starts as soon as possible

5 vacancies

Overview

What do you enjoy cooking more, fish, chicken or vegetables? At Indian Affairs we are proud to say we offer both our cooks and clients a variety of options when it comes to tandoori dishes. Our tandoori passion is filled with diversity from traditional Indian herbs to foreign lamb from New Zealand. If you have a passion for food and creating new and unique flavors, come join us!

Languages: English

Education: Secondary (high) school graduation certificate

Experience: 1 year to less than 2 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
- Proven experience as a Tandoori Cook or similar role in an Indian restaurant
- Strong attention to detail and ability to follow recipes accurately
- Good communication skills and ability to work effectively in a team
- In-depth knowledge of Indian cuisine and Tandoori cooking techniques

Responsibilities

Tasks

- Determine the size of food portions and costs
- Prepare and cook tandoori dishes according to recipes and standards
- Plan menus and estimate food requirements for their realization
- Create marination from scratch for vegetables and meat
- Prepare and cook complete meals or individual dishes and foods
- Inspect kitchens and food service areas
- Train staff in preparation, cooking and handling of food
- Order supplies and equipment
- Supervise kitchen staff and helpers
- Maintain inventory and records of food, supplies and equipment
- Clean kitchen and work areas
- Manage kitchen operations

Additional information

Work conditions and physical capabilities

- Attention to detail
- Fast-paced environment
- Personal suitability
- Excellent oral communication
- Flexibility
- Team player
- Time management

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