

Cook

Thali Indian cuisine

Job ID
40109

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/40109>

LOCATION	DATE POSTED	EXPIRY DATE	
Unit 102 - 15932, 96 Avenue, Surrey, BC British Columbia	15-05-2026	11-11-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 20.00	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job details: Cook

Employer details: Thali Indian cuisine

Location: Surrey, BC V4N 2L6

Work location: On-site

Salary: 20.00 hourly / 40 hours per week

Terms of employment

Permanent employment

Full-time

Starts as soon as possible

1 vacancy

Overview

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
- Knowledge of Indian cuisine and the spices used while cooking
- Ability to create Indian dishes from scratch

Responsibilities

- Tasks
- Determine the size of food portions and costs
 - Prepare and cook complete meals or individual dishes and foods

- Prepare dishes for customers with food allergies or intolerances
- Inspect kitchens and food service areas
- Prepare side dishes and desserts
- Maintain inventory and records of food, supplies and equipment
- Clean kitchen and work areas
- Create and prepare authentic Indian dishes
- Stay up to date with industry trends and developments in Indian cuisine

Additional information

Work conditions and physical capabilities

- Fast-paced environment
- Repetitive tasks
- Personal suitability

Organized

- Team player
- Time management

How to apply

Direct Apply

By Direct Apply

Additional ways to apply

By email

kainturacuisine@gmail.com

By mail

Unit 102 - 15932, 96th Avenue, Surrey, BC V4N 2L6