

Chef

Job ID
40163

Rasoi Restaurant

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LOCATION	DATE POSTED	EXPIRY DATE	
3268 King George Blvd #1, Surrey, BC British Columbia	22-05-2026	18-11-2026	
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

Job details: Chef

Employer details: Rasoi Restaurant

Location: Surrey, BCV4P 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

1 vacancy

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
- Well understanding of Indian-style cooking and techniques
- Expertise in Indian herbs and spices
- Great communication and problem-solving skills

Responsibilities

- Tasks
- Estimate amount and costs of supplies and food items

- Maintain records of food costs, consumption, sales and inventory
- Analyze operating costs and other data
- Demonstrate new cooking techniques and new equipment to cooking staff
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Prepare and cook complete meals and specialty foods for events such as banquets
- Supervise cooks and other kitchen staff
- Prepare and cook food on a regular basis, or for special guests or functions
- Prepare and cook meals or specialty foods
- Consult with clients regarding weddings, banquets and specialty functions
- Plan and direct food preparation and cooking activities of several restaurants
- Plan menus and ensure food meets quality standards
- Prepare dishes for customers with food allergies or intolerances
- Train staff in preparation, cooking and handling of food
- Leading/instructing individuals

Additional information

Work conditions and physical capabilities

- Fast-paced environment
- Attention to detail

Personal suitability

- Leadership
- Organized

How to apply

Direct Apply

By Direct Apply

Additional ways to apply

By email

rasoirestaurantsurrey@gmail.com

By mail

3268 King George Blvd #1, Surrey, BC V4P 1A5

What you must include in your application:

- Cover letter