

Cook

Royal Indian Chef & Sweets

Job ID
40191

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LOCATION	DATE POSTED	EXPIRY DATE	
15299 68 Avenue suite 132Surrey, Surrey, BC British Columbia	26-05-2026	22-11-2026	
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: Royal Indian Chef & Sweets

Location: Surrey, BCV3S 2C1

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 various spices and herbs used in Indian cooking
- Strong communication skills to work effectively with kitchen staff

Responsibilities

Tasks

- Determine the size of food portions and costs
- Prepare authentic Indian dishes according to established recipes and standards
- Stay up to date with industry trends and developments in Indian cuisine

- Prepare dishes for customers with food allergies or intolerances
- Prepare and cook special meals for patients as instructed by dietitian or chef
- Inspect kitchens and food service areas
- Organize buffets and banquets
- Maintain a clean and organized kitchen environment

Additional information

Work conditions and physical capabilities

- Attention to detail
- Fast-paced environment

Personal suitability

- Team player
- Time management

How to apply

Direct Apply

By Direct Apply

Additional ways to apply

By email

jobs.royalindian11@outlook.com

By mail: 15299 68 Avenue, Suite 132, Surrey, BC V3S 2C1