

Chef

Job ID
40192

Royal Indian Chef & Sweets

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LOCATION	DATE POSTED	EXPIRY DATE	
15299 68 Avenue suite 132, Surrey, BC British Columbia	26-05-2026	22-11-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 37.00	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Job details: Chef

Employer details: Royal Indian Chef & Sweets

Location: Surrey, BC V3S 2C1

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: 3 years to less than 5 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
 - Deep, demonstrable expertise in multiple Indian culinary styles
 - Advanced skill in operating and maintaining traditional kitchen equipment
 - In-depth understanding of Indian spices and the ability to create unique, balanced masala blends.

Responsibilities

Tasks

- Maintain all kitchen equipment in excellent working order, scheduling regular maintenance and promptly reporting any malfunctions or needs for repair.
- Demonstrate new cooking techniques and new equipment for cooking staff
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- Design, develop, and standardize innovative yet authentic recipes for a comprehensive menu.
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Supervise cooks and other kitchen staff
- Prepare and cook meals or specialty foods
- Monitor and analyze food and beverage sales, identifying popular and unpopular items to inform future menu adjustments.
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Leading/instructing individuals

Additional information

Work conditions and physical capabilities

- Fast-paced environment
- Work under pressure
- Physically demanding

Personal suitability

- Leadership
- Organized
- Team player

How to apply

Direct Apply

By Direct Apply

Additional ways to apply

By email

jobs.royalindian11@outlook.com

By mail

15299 68th Avenue, Suite 132, Surrey, BC V3S 2C1

What you must include in your application:

- Cover letter