

Chef

Calgary Sweets & Restaurant Ltd.

Job ID

40651

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LOCATION	DATE POSTED	EXPIRY DATE	
Surrey, Surrey, BC British Columbia	22-07-2026	18-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 38.50	No Experience	No degree, certificate or diploma

Job Details

Job Title: Chef

Employer details: Calgary Sweets & Restaurant Ltd.

Job details

- Location: Surrey, BCV3W 4E8
- Work location: On site
- Salary: 38.50 hourly / 40 hours per week
- Starts as soon as possible
- Vacancies: 2 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.

Work setting: Restaurant

Overview of Restaurant:

With many years of experience cooking in the finest restaurants, Calgary Sweets is excited to present their vision to you and all our guests. Our caring and committed staff will ensure you have a fantastic experience with us.

Responsibilities

Tasks

- Prepare and cook a variety of vegetarian North Indian dishes, including curries, sabzis, dals, rice dishes, biryanis, appetizers, and breads.
- Prepare traditional North Indian food such as paneer dishes, chana, rajma, dal makhani, aloo dishes, naan, roti, paratha, samosa, pakora, and other vegetarian specialties.
- Prepare and cook traditional Indian sweets, including gulab jamun, jalebi, laddoo, barfi, halwa, rasgulla, and other sweet products.
- Prepare ingredients by washing, cutting, chopping, grinding, marinating, and mixing spices and other food items.
- Follow recipes and ensure the quality, taste, freshness, and presentation of all food and sweets.
- Plan and organize daily food preparation and cooking activities according to restaurant requirements.
- Supervise and coordinate kitchen helpers and other food preparation staff.
- Train kitchen staff in food preparation, cooking techniques, recipes, and food safety procedures.

- Monitor food inventory and assist with ordering vegetables, dairy products, spices, flour, rice, and other ingredients.
- Control food portions, minimize food waste, and monitor the use of ingredients.
- Maintain cleanliness and sanitation of the kitchen, cooking equipment, utensils, and food preparation areas.
- Follow all food safety, hygiene, and workplace health and safety regulations.
- Prepare food for dine-in, takeout, catering, and special orders.
- Assist in developing and improving vegetarian North Indian menu items and recipes.

Additional information

Work conditions and physical capabilities

- Fast-paced environment
- Tight deadlines

Personal suitability

- Reliability
- Team player

Who can apply for this job?

You can apply if you are:

- a Canadian citizen
- a permanent resident of Canada
- a temporary resident of Canada with a valid work permit

Do not apply if you are not authorized to work in Canada. The employer will not respond to your application.

How to apply

By email

calgarysweetsurrey@yahoo.ca

By mail

113-7928 128th StreetSurrey, BC V3W 4E8