# Specialist Chef (Sweets Chef)

Calgary Sweets & Restaurant Ltd.

Job ID
**40709**

VIEW THIS JOB ONLINE: https://www.firstnationsjob.com/jobs/40709

| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 113-7928 128th Street, Surrey, BCV3W 4E8, Surrey, BC\| British Columbia | 29-07-2026 | 25-01-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD 38.50 | No Experience | No degree, certificate or diploma |

## Job Details

Job Title: Specialist Chef (Sweets Chef)

Employer details: Calgary Sweets & Restaurant Ltd.

Job details

• Location: 113-7928 128th Street, Surrey, BCV3W 4E8

• Work location: On site

• Salary: 38.50 hourly / 40.00 hours per week

• Starts as soon as possible

• Vacancies: 1 vacancy

Position Overview – Sweets Chef

The Sweets Chef at Calgary Sweets is responsible for preparing high-quality traditional and modern sweets, desserts, and related food products according to established recipes and quality standards. The position requires strong knowledge of sweet-making techniques, ingredients, food safety, portion control, and attractive presentation. The Sweets Chef also helps maintain an organized kitchen, manage ingredients, and ensure consistent taste and freshness.

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

Responsibilities

Tasks

• Prepare sweets such as ladoo, barfi, jalebi, gulab jamun, rasgulla, and halwa.

• Measure and cook ingredients according to established recipes.

• Shape, garnish, decorate, and package finished sweets.

• Check the taste, texture, colour, and quality of each batch.

• Prepare special orders for festivals, catering, and celebrations.

• Monitor and store milk products, sugar, nuts, flour, and other ingredients.

• Maintain cleanliness and follow food safety procedures.

• Train and guide junior kitchen staff in sweet preparation.

Additional information

Work conditions and physical capabilities

• Fast-paced environment

• Tight deadlines

Personal suitability

• Leadership

• Efficient interpersonal skills

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

Direct Apply

By email

calgarysweetsurrey@yahoo.ca

By mail

113-7928 128th Street, Surrey, BCV3W 4E8

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