

Specialty Food Chef

Great Canadian Pizza & Butter Chicken Hut

Job ID
40909

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LOCATION	DATE POSTED	EXPIRY DATE	
#109 5029 Nose Hill Drive NW, Calgary, AB Alberta	20-08-2026	16-02-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$37 AN HOUR	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Great Canadian Pizza & Butter Chicken Hut is looking to hire a Specialty Food Chef (TEER CODE 62200) on a permanent full-time basis.

Address: #109 5029 Nose Hill Dr NW Calgary AB T3L0A2

Anticipated Start Date: As soon as possible

Wages: \$37 per hour

Minimum Education: High School or GED Equivalent

Vacancies: 1

Minimum Experience: 2 years to less than 3 years in the similar field

Ranks of Chefs: Chef

On Site: Work must be completed at the physical location. There is no option to work remotely

Experience and specialization:

Cuisine Specialties: East Indian

Security and safety: Criminal Background Check

Essential Skills:

Client Focus, Effective interpersonal skills, excellent oral communication, flexibility, organized, reliability, team player.

Work Conditions:

Fast Paced Environment, Handling heavy loads, combination of sitting, standing and walking, attention to detail, standing for extended periods.

First Preference: Canadian Natives, Canadian Citizens and Permanent Residents.

Job Description

- Job Duties:
1. Maintain record of food costs, consumption, sales and inventory.
 2. Demonstrate new cooking techniques and new equipment to cooking staff
 3. Supervise activities of specialist chefs, cooks and other kitchen workers
 4. Create new recipes
 5. Instruct cooks in preparation, cooking, garnishing and presentation of food
 6. Prepare and cook complete meals and specialty foods for events such as banquets.

7. Prepare and cook food on a regular basis, or for special guests or functions.
8. Prepare and cook meals or specialty foods
9. Plan menus and ensure good meets quality standards
10. Prepare dishes for customers with food allergies or intolerances
11. Train staff in preparation, cooking and handling of food