

Ethnic Food Cook

THE GURU FINE INDIAN CUISINE

Job ID
40956

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/40956>

LOCATION	DATE POSTED	EXPIRY DATE	
5705 Victoria Ave, Niagara Falls, ON Ontario	26-08-2026	22-02-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36.92	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job Title: Ethnic Food Cook
Employer details: THE GURU FINE INDIAN CUISINE

Job details:
Location: 5705 Victoria Ave, Niagara Falls, ON, L2G 3L5
Work location: On site
Salary: 36.92 hourly / 32 hours per week
Terms of employment: Permanent employment, Full time
Overtime required, Morning, Day, Evening, Night, Weekend
Starts: As soon as possible
Vacancies: 2 Vacancies

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.

Work setting:
Restaurant

Responsibilities:

Tasks:

Co-ordinate special events.
Plan menus and estimate food requirements for their realization.
Prepare and cook complete meals or individual dishes and foods.
Prepare dishes for customers with food allergies or intolerances.
Inspect kitchens and food service areas.
Train staff in preparation, cooking and handling of food.
Order supplies and equipment.
Supervise kitchen staff and helpers.
Maintain inventory and records of food, supplies and equipment.
Clean kitchen and work areas.
Recruit and hire staff.
Organize buffets and banquets.
Manage kitchen operations.

Supervision:

Cook (general)

Experience and specialization:

Cuisine specialties:

East Indian

Additional information:

Work conditions and physical capabilities:

Attention to detail

Fast-paced environment

Handling heavy loads

Repetitive tasks

Standing for extended periods

Personal suitability:

Client focus

Dependability

Flexibility

Initiative

Judgement

Organized

Reliability

Team player

Employment groups:

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for persons with disabilities

Support for newcomers and refugees

Support for Veterans

Support for Indigenous people

Support for mature workers

Supports for visible minorities

Who can apply for this job?

The employer accepts applications from:

Canadian citizens and permanent or temporary residents of Canada.

Other candidates, with or without a valid Canadian work permit.

How to apply:

By Direct Apply

Additional ways to apply:

By email:

guruniagarafalls@gmail.com

By mail:

5705 Victoria Ave,

Niagara Falls , ON, L2G 3L5

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