

COOK

The Flats

Job ID
41032

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/41032>

LOCATION	DATE POSTED	EXPIRY DATE	
275 Broadway Street East, Suite 15B, Yorkton, SK Saskatchewan	03-09-2026	02-03-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 17.50	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

JOB POSTING – COOK

Company: The Flats Yorkton

Business Address and Work Location: 275 Broadway Street East, Suite 15B, Yorkton, Saskatchewan, S3N 3G7

Position: Cook

NOC: 63200

Number of Vacancies: 2

Employment Type: Permanent, full-time

Work Location: On-site; there is no option to work remotely

Wage: \$17.50 per hour

Hours: 40 hours per week

Overtime: \$26.25 per hour after 8 hours per day or 40 hours per week, in accordance with Saskatchewan employment standards

Schedule: Morning, day, evening and weekend shifts

Expected Start Date: As soon as possible

Language of Work: English

Work Setting: Restaurant and bar

Job Duties

The Cook will perform the following duties:

- Prepare and cook complete meals and individual dishes according to the restaurant’s recipes and quality standards.
- Determine appropriate portion sizes and assist with monitoring food costs.
- Assist with menu planning and estimate the quantities of food and ingredients required.
- Prepare suitable dishes for customers with food allergies, intolerances or other dietary requirements.
- Inspect kitchen, food-preparation and storage areas to ensure cleanliness and compliance with food-safety standards.
- Train kitchen staff in food preparation, cooking methods and safe food-handling procedures.
- Supervise kitchen helpers and coordinate food preparation during assigned shifts.
- Maintain inventory and records of food, supplies and kitchen equipment.
- Clean and sanitize kitchen equipment, workstations and food-preparation areas.

Employment Requirements

- Completion of secondary school is required.
- A minimum of one year and less than two years of relevant cooking experience is required.
- A valid Food Safety Certificate is required.
- Experience preparing Canadian and international cuisine is preferred.
- The successful candidate must be willing to complete a criminal record check.
- The candidate must be able to work efficiently in a fast-paced and physically demanding environment.
- The candidate must be organized, dependable and able to work effectively as part of a team.
- The candidate must be available to work morning, day, evening and weekend shifts.

Who Can Apply

The employer welcomes applications from Canadian citizens, permanent residents of Canada and temporary residents of Canada who hold valid authorization to work in Canada.

How to Apply

Please submit your current resume by email to:

careers_yorkton@theflatseatory.ca

Please include "Cook - Yorkton" in the subject line of your email and answer the following screening question:

Do you have previous experience working as a cook or in a similar position?

Applicants may also apply directly through the job-posting website.

Only applicants selected for further consideration will be contacted.