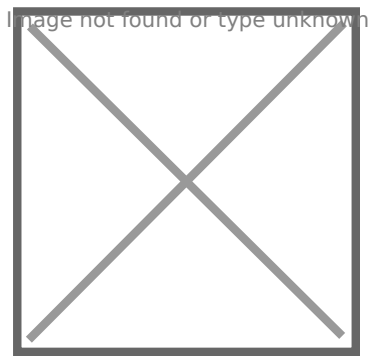




Ethnic Food Cook

Your Eatery &Bar

Job ID
41373

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/41373>

LOCATION	DATE POSTED	EXPIRY DATE	
118 Christina St N, Sarnia, ON Ontario	18-10-2026	16-04-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 22.30	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Job Position: Ethnic Food Cook

Address : 118 Christina St N, Sarnia,Ontario,N7T 5T6

Location: Sarnia, Ontario

Wage: 22.30

Hours : 35 hours per week

Job type : Permanent Employment/Full time

Job Code / NOC / SOC: NOC 63200

Category: Restaurant/Bar/Club/Food/Beverages

Job Description:

Permanent employment, Full time

Availability: Early morning, Evening, Shift, Flexible hours, Morning, Night, Day, Weekend, Overtime maybe required

Start date: Start as soon as possible

Benefits: Paid time off (volunteering or personal days), Parking available

Position available: 1

Job Bank posting ref #3695216

Language required: 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

Additional languages is an asset: Malayalam

Work setting: Restaurant, Urban area (Should be willing to relocate, Relocation costs not covered by employer)

Job Description

Duties and Responsibilities

Co-ordinate special events

Determine the size of food portions and costs

Plan menus and estimate food requirements for their realization

Requisition food and kitchen supplies

Prepare and cook complete meals or individual dishes and foods

Prepare dishes for customers with food allergies or intolerances

Prepare and cook special meals for patients as instructed by dietitian or chef

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

Credentials

Certificates, licenses, memberships, and courses

Safe Food Handling certificate

Food Safety Certificate

First Aid Certificate

Cuisine specialties

South Indian

Mediterranean cuisine

Specialization or experience

Green economy sector

Security and safety

Bondable

Vulnerable sector check

Criminal record check

Child Abuse Registry check

Airport security clearance

Medical exam

Drug test

Basic security clearance

Transportation/travel information

Public transportation is available

Willing to travel

Work setting

Restaurant
Urban area
Willing to relocate

Work conditions and physical capabilities

Attention to detail
Fast-paced environment
Handling heavy loads
Physically demanding
Repetitive tasks
Standing for extended periods
Work under pressure
Weight handling
Between 45 and 60 kg (100-132 lbs)

Personal suitability

Client focus
Dependability
Excellent oral communication
Flexibility
Initiative
Judgement
Organized
Reliability
Team player
Time management
Benefits
Other benefits
Free parking available