Ethnic food cook

Job ID
41516

1000364743 Ontario Inc/Eat Thai Restaurant

VIEW THIS JOB ONLINE: https://www.firstnationsjob.com/jobs/41516

LOCATION	DATE POSTED	EXPIRY DATE
80 MacDonell St., Guelph, ON| Ontario	02-11-2026	01-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36.95 per hour	3 years to less than 5 years	No degree, certificate or diploma

Job Details

Ethnic food cook

Job details
LocationGuelph, ON
N1H 2Z6
Work locationOn site
Salary
36.95 hourly / 30 to 35 hours per week

Full time

Starts as soon as possible

Benefits: Health benefits, Financial benefits
vacancies
1 vacancy
Languages
English

Education
Secondary (high) school graduation certificate
or equivalent experience
Experience
3 years to less than 5 years

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

Work setting
Restaurant

Responsibilities

Tasks

Determine the size of food portions and costs

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

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

Order supplies and equipment

Clean kitchen and work areas

Manage kitchen operations

Credentials

Certificates, licences, memberships, and courses

Cook Trade Certification

Safe Food Handling certificate

Food Safety Certificate

Experience and specialization

Cuisine specialties

Thai

Vegetarian

Gluten-free

Vegan

Additional information

Transportation/travel information

Public transportation is available

Work conditions and physical capabilities

Attention to detail

Fast-paced environment

Handling heavy loads

Physically demanding

Standing for extended periods

Work under pressure

Personal suitability

Client focus

Excellent oral communication

Flexibility

Initiative

Judgement

Organized

Reliability

Team player

Time management

Benefits

Health benefits

Dental plan

Disability benefits

Financial benefits

Bonus

Gratuities

How to apply

By email

info@eatthai.ca

In person

80 Macdonell

Guelph, ON

N1H 2Z6

Between 12:30 PM and 03:30 PM

What you must include in your application:

Job reference number 1

Cover letter

Answers to the following screening questions:

Are you available to start on the date listed in the job posting?

Do you have experience working in this field?

Do you have the required certifications listed in the job posting?

What might be required by the employer later in the hiring process:

Proof of the requested certifications

Job Description

Responsibilities

Tasks

To cook with a wok and cook all Thai curries

Determine the size of food portions and costs

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

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

Order supplies and equipment

Clean kitchen and work areas

Manage kitchen operations

Downloaded from firstnationsjob.com on 02-11-2026