Cook

Thali Indian cuisine

Job ID
41575

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LOCATION	DATE POSTED	EXPIRY DATE
Unit 102 - 15932, 96 Avenue, Surrey, BC| British Columbia	09-11-2026	08-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 20.00	1 to less than 7 months	Secondary (high) school graduation certificate

Job Details

Job details: Cook

Employer details: Thali Indian cuisine

Location: Surrey, BC V4N 2L6

Work location: On-site

Salary: 20.00 hourly / 40 hours per week

Terms of employment

Permanent employment

Full-time

Starts as soon as possible

1 vacancy

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.

Requirements:

• Must be lawfully authorized to work in Canada

- Canadian citizen

- Permanent resident of Canada

- Temporary resident of Canada with a valid work permit

• Knowledge of Indian cuisine and the spices used while cooking

• Ability to create Indian dishes from scratch

Responsibilities

Tasks

• Determine the size of food portions and costs

• 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
• Prepare side dishes and desserts
• Maintain inventory and records of food, supplies and equipment
• Clean kitchen and work areas
• Create and prepare authentic Indian dishes
• Stay up to date with industry trends and developments in Indian cuisine

Additional information

Work conditions and physical capabilities

• Fast-paced environment
• Repetitive tasks
• Personal suitability

Organized

• Team player
• Time management

How to apply

Direct Apply

By Direct Apply

Additional ways to apply

By email

kainturacuisine@gmail.com

By mail

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