Job Board Posting

Date Printed: 2024/03/28

Cook

Job ID	**CEB24B38CC995**	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=CEB24B38CC995	
Company	Spicey Chef Ltd	
Location	Calgary , Alberta	
Date Posted	From: 2023-01-21	To: 2023-07-20
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	$17.00/Hr	
Languages	English	

Description

- Preparing ingredients for the shift. - Preparing oven, and other equipment for shift. - Taking orders from wait staff or computerized system. - Cooking order according to food health and safety standards. - Ensuring each guest order has the correct food and sides. - Delivering food order in a timely manner. - Ensuring that food supplies are securely stored. - Sanitizing and cleaning work stations and utensils and monitoring Safety standards. - Reordering stock inventory and food supplies and informing it as the stocks run out. - Controlling the budget and keeping accurate records to produce them before the restaurant administration. - Develop new seasonal recipes and menus and keep up with the latest trends - guiding other cooks in preparing food or helping other team members when needed. - Maintaining a positive and professional approach with co-workers and customers. - Reporting to management any repairs or replacements are needed. - Working cooperatively and efficiently in a team environment. - Performing other duties and tasks when needed.

Experience

2 years to less than 3 years

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

Cooking and Working with knifes

Weight Handling

Up to 25 lbs

Work Environment

Restaurant

Additional Skills

Some lifting of heavy boxes for stocking and restocking when receiving food deliveries

How to Apply

By email with Updated Resume amali_milan@yahoo.com or in person