

Cook (Calgary)

Edo Japan

Job ID
50684

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LOCATION	DATE POSTED	EXPIRY DATE	
3420 69 St NW, Calgary, AB Alberta	08-07-2026	04-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$17 to \$19 per hour for 30-40 hours a week	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Employer: Edo Japan

Job title: Cook (Calgary)

Terms of employment: Permanent & Full time Position

Location: 3420 69 St NW Calgary, AB T3B 2J8

Expected Start Date: ASAP

Salary: \$17 to \$19 per hour for 30-40 hours a week at 52 weeks a year

Flexible work hours: Day, Evening, Night, Weekend, Shift, Flexible Hours, Morning, TBD

Position Requirements and Qualifications:

Completion of high school education; additional training/certificate in a related field as an asset

1-2 years of work experience in the commercial cooking industry

Familiarity with Asian/Japanese Cuisine

Flexibility; Organized; Team player; Reliability

Work conditions and physical capabilities:

Fast paced environment, Physically demanding, Repetitive tasks, Standing for extended period of time

How to Apply:

If you are interested in the position and would like to join and grow with us, please send your resume to

Edojapan.yyc@outlook.com

Job Description

Prepare and cook complete meals or individual dishes and foods, which include sauces, soups, salads, vegetables, meats

Prepare dishes for customers with food allergies or intolerance

Keep kitchen and food handling area clean with proper regulation and procedure

Weigh, measure and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment

Maintain inventory and records of food ingredients, supplies and equipment

Check the quantity and quality of received products

Place purchase orders and/or requisitions for procuring necessary, food ingredients, supplies, etc. required for menu preparation

Estimate expected food consumption and requirement

Maintain sanitation, health, and safety standards in work areas

Train kitchen staff in preparation, cooking and handling of food