Cook (Calgary)

Edo Japan

Job ID
50759

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LOCATION	DATE POSTED	EXPIRY DATE
3420 69 St NW, Calgary, AB | Alberta	15-07-2026	11-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 17	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

We, Edo Japan, are looking for Cooks for a permanent, full-time position.

Terms of employment: Permanent and full time
Location: 3420 69 St NW, Calgary, AB T3B 2J8
Expected start date: ASAP
Hours: 30-40 hours per week, 52 weeks per year
Work schedule: Day, evening, night, weekend, shift, flexible hours, morning, TBD

How to apply:
Please send your resume to Edojapan.yyc@outlook.com

Job Description

Key duties and responsibilities:
Prepare and cook complete meals or individual dishes and foods, including sauces, soups, salads, vegetables and meats.
Prepare dishes for customers with food allergies or intolerances.
Keep kitchen and food handling areas clean according to proper regulations and procedures.
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 requisitions for food ingredients and supplies required for menu preparation.
Estimate expected food consumption and requirements.
Maintain sanitation, health and safety standards in work areas.
Train kitchen staff in preparation, cooking and food handling.

Work conditions and physical capabilities:
Fast-paced environment; physically demanding; repetitive tasks; standing for extended periods.

Requirements:

Completion of high school; related training or certification is an asset.

1-2 years of commercial cooking experience.

Familiarity with Asian/Japanese cuisine.

Flexible, organized, reliable team player.

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