

Cook (Calgary)

NewStart Canada Consulting Inc.

Job ID
51607

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LOCATION	DATE POSTED	EXPIRY DATE	
3420 69 St NW, Calgary, AB Alberta	07-10-2026	05-04-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 17 to 19 per hour for 30-40 hours a week at 52 weeks a year	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

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 intolerance. Keep kitchen and food handling area clean with proper regulation and procedure. Weigh, measure and mix ingredients according to recipes using kitchen utensils and equipment. Maintain inventory and records of food ingredients, supplies and equipment. Check quantity and quality of received products. Place purchase orders and requisitions for necessary food ingredients and supplies. Estimate expected food consumption and requirements. Maintain sanitation, health and safety standards in work areas. Train kitchen staff in preparation, cooking and handling of food.

Job Description

Permanent full-time position. Start ASAP. Fast-paced, physically demanding work with repetitive tasks and standing for extended periods. Completion of high school; related training or certificate is an asset. 1-2 years of commercial cooking experience. Familiarity with Asian/Japanese cuisine. Flexible, organized, reliable team player. Day, evening, night, weekend, shift, flexible hours and morning shifts. How to apply: send your resume to Edojapan.yyc@outlook.com.