

Coconut Lagoon

FINE SOUTH INDIAN CUISINE

June 20, 2017

JOB OFFER

Job Description

Job title: Ethnic Food Cook (South Indian Cook)

Number of positions: 2

Wages: \$21/hour

Hours per week: 44 Hours

Qualification: Secondary (high) school graduation certificate

Work experience: 2 Years

Length of the employment: 2 years temporary contract.

Safe Food Handling Certificate can be an asset, can be obtain upon start work

Free work meal and discounted meal during off work

Staff accommodation available

Approximate start date: August 20, 2017 End date : August 19, 2019

We are an equal opportunity employer, seeking applications from all candidates like first nations, students, veterans, persons with disabilities, new comers etc, but will consider the applications of the candidates those who our job requirements.

Job specification

Prepare and cook complete meals or individual dishes and foods (ethnic foods)

Prepare and cook Indian traditional foods without any supervision

Prepare and cook special meals as instructed by chef

Schedule and supervise kitchen helpers

Maintain inventory and records of food, supplies and equipment

May set up and oversee buffets

May clean kitchen and work area

May plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies

May hire and train kitchen staff.

Cooks may specialize in preparing and cooking ethnic cuisine or special dishes.

Company description

Coconut Lagoon Restaurant is a well-established South Indian/Indian restaurant renowned for our excellent cuisine and service.

Skills and requirements

Qualification: Secondary (high) school graduation certificate

Work experience: 2 Years

Basic knowledge in English

Ability to meet the targets and work in fast paced situation

Long time standing required

May hire and train the other kitchen staff

Should be a good team player

Please send your resume to coconutlagooncareers@gmail.com

