

# Cook

**Posted:** 1 months ago  
**ES Job ID:** 15463  
**Sector(s):** Food & Hospitality  
**Salary:** 17.55

**Closing Date:** May 08, 2024  
**Location:** Sault Ste. Marie  
**Duration:** Part Time

## Job Description:

New Indian Cuisine Restaurant opening up in Sault Ste. Marie, opening June 2024

Job Title: Cook  
Confidential Employer  
Wage: 17.55  
Hours/Week: Part time- 6 hours shifts

### Job Description / Duties:

- Excellent cooking skills with the ability to create innovative and Indian flavourful dishes, sweets, and snacks according to established recipes and portion sizes
- Responsible for overseeing the kitchen operations, creating delicious and visually appealing dishes, and ensuring food safety standards are met.
- Manage inventory and order supplies as needed, monitor food costs, and work within budgetary constraints.
- Maintain a clean and organized kitchen area
- Ability to work in a fast-paced environment while maintaining attention to detail
- Flexibility and willingness to work in shifts, including evenings, weekends, and holidays.
- Collaborate with the team to ensure smooth operations during peak hours.

## Required Skills:

- 2 years in a similar working environment (preferred)
- Safe Food Handling certificate
- Knowledge of Indian cuisine

## How to Apply:

Please submit your resume to [ragininandha@gmail.com](mailto:ragininandha@gmail.com)