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COOK (NOC 63200)

Posted on December 24, 2024

Business Name: De Dutch Pannekoek House Restaurants Inc.

Job Location: Surrey

Job Expires: 2025-06-28

Salary: \$19.00 per hour

Hours Per Week: 35- 40

De Dutch Pannekoek House Restaurants Inc. is looking for one Cook to join their team as soon as possible.

Description:

Company: De Dutch Pannekoek House Restaurants Inc.

Position: Cook (Noc 63200)

Vacancy: 1 Position available

Wage: \$19.00 per hour

Duration: 35- 40 hours per week

Terms of Employment: Permanent, Full-time

Anticipated start date: As soon as possible

Work Location: 5630 176 St #200, Surrey, BC V3S 4C6

Job Requirements:

Language: English

Education: Secondary (high) school graduation certificate

Experience: 2-3 years of relevant experience is required

Work Conditions and Physical Capabilities: Fast-paced environment, Standing for extended periods, Repetitive tasks, Attention to detail.

Personal Suitability: Flexibility, Team player, Organized, Client focus, Reliability.

Job Duties:

Prepare and cook complete meals or individual dishes and foods



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Prepare a daily prep sheet as per stocks indicate, levels on hand and amounts required

Inspect kitchens and food service areas

Maintain inventory and records of food, supplies and equipment.

Ensure that meals are prepared in a timely manner in accordance with recipes and assembly manuals and charts,

Maintain a positive attitude that promotes teamwork within the restaurant,

Responsible for daily and weekly procedures, including temperature checks, food labelling/ dating, organized freezer, fridge, and dry storage area.

Assisting other cooks to ensure that food orders are completed in a timely manner.

Ensuring that food portions and food presentation meet company standards.

Ensure hygiene by maintaining high levels of cleanliness, organization, and sanitation of the kitchen.

How to Apply: Contact only by sending emails at: dedutchrestaurants@outlook.com , No phone calls or personal visits are allowed before the interview. Only Selected candidates will be contacted for interview.

