Chef

Amriko's Indian Grill

Job ID
48221

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LOCATION	DATE POSTED	EXPIRY DATE
Island Highway, Parksville, BC | British Columbia	14-11-2025	09-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36.60/hr	3 years to less than 5 years	Other trades certificate or diploma

Job Details

Languages: English

Education: Other trades certificate or diploma

Experience: 3 years to less than 5 years

Send your CV to: amrikkosgrillindian@gmail.com

Youth, newcomers and indiginous people are welcome to apply

Position available: 1

Job Description

Oversees daily food preparation, ensuring all curries, tandoor items, breads, and regional dishes are cooked according to authentic Indian culinary standards.

Manages the tandoor and hot stations, including marination, grilling, roasting, and maintaining correct oven temperatures for naan, roti, and tandoori meats.

Develops and maintains recipe consistency, ensuring flavour, spice balance, portion size, and presentation meet the restaurant’s quality expectations.

Trains and guides kitchen staff in Indian cooking techniques, food handling, station setup, and safe operation of kitchen equipment.

Monitors inventory and ingredient freshness, including spices, lentils, dairy, produce, and meats, and communicates replenishment needs to management.

Ensures strict food safety and sanitation compliance, maintaining cleanliness of workstations, proper storage of ingredients, and adherence to health regulations.

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