Cook (Edmonton)

Tansen Izakaya

Job ID
50760

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LOCATION	DATE POSTED	EXPIRY DATE
11044 82 Ave, Edmonton, AB | Alberta	15-07-2026	11-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 17.50	7 months to less than 1 year	Secondary (high) school graduation certificate

Job Details

Employer: Tansen Izakaya

Vacancies: 2

Terms of employment: Permanent and full time

Location: 11044 82 Ave, Edmonton, AB T6G 0T2

Expected start date: ASAP

Hours: 30-40 hours per week

How to apply:

Please send your resume to tansenyyc@outlook.com

Job Description

Key duties and responsibilities:

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 intolerances.

Keep kitchen and food handling areas clean according to proper regulations and procedures.

Weigh, measure and mix ingredients according to recipes or personal judgment using various kitchen utensils and equipment.

Maintain inventory and records of food ingredients, supplies and equipment.

Check the quantity and quality of received products.

Place purchase orders and requisitions for food ingredients and supplies required for menu preparation.

Estimate expected food consumption and requirements.

Maintain sanitation, health and safety standards in work areas.

Train kitchen staff in preparation, cooking and food handling.

Work conditions and physical capabilities:

Fast-paced environment; physically demanding; repetitive tasks; standing for extended periods.

Requirements:

Completion of high school; related training or certification is an asset.

7 months to 1 year of commercial cooking experience.

Familiarity with Asian/Japanese cuisine.

Organized team player.

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