# Cook

Job ID
**51042**

11365703 Canada Inc.

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| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 7 Airport Rd., Sioux Lookout, ON \| Ontario | 10-08-2026 | 06-02-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD 20.85 | 2 years to less than 3 years | Secondary (high) school graduation certificate |

## Job Details

WORK LOCATION: YXL Convenience (Work must be completed at the physical location. There is no option to work remotely.)

WORK HOURS: 40 hours per week

QUALIFICATIONS
Secondary school required
Culinary training or at least 2 years of experience as a cook
Knowledge of food handling procedures, kitchen safety, and food industry standards
Familiarity with the use of kitchen equipment and tools used in food service environments
Able to work in a fast-paced kitchen environment
Flexible to work shifts, weekends, and holidays
Team player with good communication skills

VACANCY: 1
This position is ideal for individuals passionate about culinary arts and customer service who are eager to grow their skills in a professional setting. We welcome motivated applicants committed to maintaining high standards of food quality and safety.

EMPLOYMENT TERMS:
Permanent

LANGUAGE REQUIREMENT
English

TARGET GROUPS
Indigenous people, Mature workers, Youth, Vulnerable youth, Newcomers, Persons with disabilities, Veterans are encouraged to apply.

## Job Description

Determine the size of food portions and costs

Plan menus and estimate food requirements for their realization

Restock supplies and ingredients as needed to ensure efficient kitchen operations

Prepare and cook complete meals or individual dishes and foods

Train staff in preparation, cooking and handling of food

Order supplies and equipment

Supervise kitchen staff and helpers

Maintain inventory and records of food, supplies and equipment

Clean kitchen and work areas

May manage kitchen operations

Handle food safely and hygienically, adhering to all food safety regulations and guidelines

Maintain cleanliness and organization of the kitchen area, including washing dishes and sanitizing surfaces

Collaborate with team members to deliver timely service during busy hours

Follow all health and safety protocols to ensure a safe environment for staff and guests

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