

## Cook (Edmonton)

Tansen Izakaya

Job ID  
**51246**

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|                                      |                                                          |                                 |                                                      |
|--------------------------------------|----------------------------------------------------------|---------------------------------|------------------------------------------------------|
| LOCATION                             | DATE POSTED                                              | EXPIRY DATE                     |                                                      |
| 11044 82 Ave, Edmonton, AB   Alberta | 26-08-2026                                               | 22-02-2027                      |                                                      |
| TYPE OF JOB                          | SALARY                                                   | MIN. EXPERIENCE                 | MIN. EDUCATION                                       |
| Full Time                            | CAD 17.50 to 18.00<br>per hour for 30-40<br>hours a week | 7 months to less than<br>1 year | Secondary (high)<br>school graduation<br>certificate |

### Job Details

2 vacancies. Permanent, full-time position. Expected start date: ASAP. Work conditions: fast-paced environment, physically demanding, repetitive tasks, standing for extended periods. Requirements: completion of high school education; related training/certificate is an asset; previous 7 months to 1 year of commercial cooking experience; familiarity with Asian/Japanese cuisine; organized team player. To apply, send your resume to [tansenyyc@outlook.com](mailto:tansenyyc@outlook.com).

### Job Description

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 intolerance. Keep kitchen and food handling areas clean. Weigh, measure and mix ingredients according to recipes. Maintain inventory and records of food ingredients, supplies and equipment. Check received products, place purchase orders, estimate food consumption, maintain sanitation and safety standards, and train kitchen staff.

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