# Cook

Tandoori Junction Indian Cuisine

Job ID
**51462**

VIEW THIS JOB ONLINE: https://mail.newcomersjobs.com/jobs/51462

| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| Byng Road, Port Hardy, BC \| British Columbia | 22-09-2026 | 21-03-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD 21.50 hourly / 32 to 35 hours per week | 2 years to less than 3 years | Secondary (high) school graduation certificate |

## Job Details

Languages: English
Education: Secondary (high) school graduation certificate
Experience: 2 years to less than 3 years
Vacancy: 2
Salary: 21.50 hourly / 32 to 35 hours per week
NOC Code: 62200
Send your resume to: Hammondbay2021@yahoo.com
Work must be completed at the physical location. There is no option to work remotely.
Youth, newcomers, indigenous peole are welcome to apply.

Prepares and cooks a wide range of traditional Indian dishes, creating recipes, instructing cooks in preparation/presentation including curries, tandoori items, biryanis, breads, and appetizers, by measuring, mixing, and seasoning ingredients according to authentic recipes while maintaining consistent flavour and presentation.
Operate kitchen equipment such as tandoor ovens, grills, and fryers;
Manage food preparation and portioning; preparing specialty foods, and planning menus and requisitioning supplies monitor inventory and proper storage of spices and ingredients;
Ensure all food safety and sanitation standards are followed.
Coordinate and supervising cooks and kitchen staff during busy periods, train junior kitchen helpers, and adapt dishes to meet dietary needs such as vegetarian, vegan, or mild/spicy variations.

Downloaded from newcomersjobs.com on 01-11-2026