Cook

Description

Terms of employment:

Permanent employment , Full time
Day, Early Morning, Evening, Flexible Hours, Morning, Overtime, Shift, Weekend

Starts: as soon as possible

Vacancies: 5 vacancies

Duties

- Prepare and cook complete meals or individual dishes and foods
- Prepare dishes for customers with food allergies or intolerances
- 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
- Organize buffets and banquets
- Manage kitchen operations

Supervision

- Cook (general)

Closing Date

October 28, 2026

Categories

Services

Employer

10048788 MANITOBA LTD. O/A COPPER CHIMNEY RESTAURANT

Location

Downtown

Address

305 Madison St Winnipeg, R3J 1H8

Job Type

Full-time

Education Level

High School

Email

copperchimneyres@gmail.com

Experience and specialization
Cuisine specialties

- East Indian

Qualification

Languages
English
Education

- Secondary (high) school graduation certificate

Experience
1 year to less than 2 years