

Company Name

Taste of Spice

Company Address

61
Saskatchewan Avenue E
Portage la Prairie, MB R1N 0L8
Canada
[Map It](#)

Job Title

President

Job Description

Chef/Cook required to know very well about East Indian cuisines including Curry, Punjabi and Tandoori and cook great meals with passion.

Essential Duties & Responsibilities:

Prepare, cook and present East Indian cuisine for buffet and individual dishes

Prepare and cook special meals for patrons as required (e.g. spicy, mild, nut free, etc)

Maintain inventory and records of food (perishable and non-perishable), supplies and equipment and assist with stock ordering and monitoring procedures.

Maintain high standards of food hygiene and health & safety at all times

Demonstrate excellent food preparation practices, portion control and end to end food production

Follow all company operational kitchen process and procedures, achieving all required standards

Take responsibility for delivering the highest measures of food production and presentation to customers

Monitor food consumption to ensure 100% customer satisfaction and minimum waste.

Share your knowledge and expert cooking with all kitchen staff

Suggest innovation and commercially viable ideas to improve food quality.

Open to learning and development.

Experience

Experience in a similar style of cooking

Tandoori, Curry and/or Punjabi cooking: 4 years (Preferred)

Language:

Hindi/English

Email

tasteofspice12@gmail.com