



Cook

Description

Overview

Languages

English

Education

- Secondary (high) school graduation certificate
- or equivalent experience

Experience

Will train

On site

Work must be completed at the physical location.
There is no option to work remotely.

Duties

Tasks

- Plan menus and estimate food requirements for their realization
- Prepare and cook complete meals or individual dishes and foods
- Prepare dishes for customers with food allergies or intolerances
- Prepare and cook special meals for patients as instructed by dietitian or chef
- Inspect kitchens and food service areas
- Maintain inventory and records of food, supplies and equipment
- Wash, peel and cut vegetables and fruit
- Sharpen kitchen knives
- Sweep, mop, wash and polish floors

Closing Date

June 28, 2025

Categories

Rural Opportunities

Employer

Praire Donair

Location

Rural

Address

306 Saskatchewan
Ave E Unit E Portage
la Prairie, MB, R1N
0K8

Job Type

Permanent

Education Level

High School

- Remove kitchen garbage and trash
- Receive, unpack and store supplies in refrigerators, freezers, cupboards and other storage areas

Qualification

Benefits

Other benefits

- Other benefits
- Paid time off (volunteering or personal days)
- Parking available

How to apply

By email

jobs.prairiedonair@gmail.com

How-to-apply instructions

Here is what you must include in your application:

- Cover letter

This job posting includes screening questions. Please answer the following questions when applying:

- Are you currently legally able to work in Canada?
- Are you willing to relocate for this position?
- Do you have previous experience in this field of employment?