Ethnic Food Cook

Description

ONE GREAT CITY BREWING CO is seeking experienced **Ethnic Food Cooks** specializing in **East Indian cuisine** for its restaurant in Winnipeg, Manitoba. The successful candidates will prepare and cook a variety of East Indian meals and dishes while maintaining consistent standards for food quality, taste, presentation and kitchen safety.

This is a permanent, full-time, on-site position offering $17.00 per hour for 35 hours per week. The position requires flexibility to work various shifts, including days, mornings, evenings, nights and weekends, with overtime as required. Public transportation is available.

Duties

• Prepare and cook complete meals and individual dishes and foods, with a focus on East Indian cuisine.
• Prepare a variety of traditional East Indian dishes, including curries, gravies, sauces, marinades, rice dishes, vegetarian and non-vegetarian dishes and other menu items.
• Determine food portion sizes and costs.
• Plan menus and estimate food requirements for their preparation.
• Requisition food and kitchen supplies.
• Prepare dishes for customers with food allergies or intolerances.
• Inspect kitchens and food service areas.
• Train staff in the preparation, cooking and

Closing Date

December 18, 2026

Categories

Services

Employer

One Great City Brewing Co

Location

St. James-Assiniboia

Address

1596 Ness Ave Winnipeg, R3J 3W6

Job Type

Full-time

Education Level

High School

Wage

$17.00 - $17.00

Email

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.
• Manage kitchen operations.
• Maintain consistency in the taste, quality, portioning and presentation of East Indian dishes.

Qualification

• Secondary (high) school graduation certificate.
• 3 years to less than 5 years of relevant cooking experience.
• Experience preparing and cooking East Indian cuisine.
• Ability to communicate in English.
• Knowledge of food preparation, cooking methods, kitchen operations and safe food handling practices.
• Ability to work efficiently in a fast-paced and physically demanding restaurant environment.
• Ability to perform repetitive tasks, stand for extended periods and work under pressure.
• Strong attention to detail and time-management skills.
• Dependable, reliable, flexible and organized.
• Good judgement and initiative.
• Excellent oral communication and ability to work effectively as part of a team.
• Must be available for varying shifts, including mornings, evenings, nights and weekends.

jobs.obcbrewing@yahoo.com