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# Cook

**Posted by:** Zinetti Food Products Ltd.

**Location:** Surrey

**Salary:** \$26.00 Per Hour

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## Job Details

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**Job ID**

NCJ2201253

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**Posting Date :** 06-Nov-2025

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**Expiry Date :** 05-May-2026

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**Education :** High school graduation certificate

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**Language :** English

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**Vacancies :** 1

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**Years of Experience :** 1 year

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**Job Type :** Full Time

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## Job Description

Grow your career as part of a rapidly growing company with plenty of opportunity. Take responsibility work in a fast-paced dynamic environment where you are trusted to make important decisions.

Job requirements:

- • Working Experience - Minimum 1 to 2 years and experience in a Lasagna's food processing industry is an asset.

- **8 Hours Shift**

- Wages: \$26.00 per hour usually work 40 hours per week
- Health benefits: Dental plan, Disability benefits. Health care plan, Paramedical services coverage & Vision care benefits

**Employment Terms Options:**

- Day, Early Morning, Evening, Flexible Hours, Morning, Night, On Call, Overtime, Shift, Weekend

**On site**

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

**Work site environment**

- Broiler and other meat-type chicken production

**Work setting**

- Food processing industry

**Job duties**

Here are some of the main activities and tasks that Cooks have to perform, and some of the physical demands they involve:

- Requisition food and kitchen supplies
- 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
- Operate multi-function process control machinery to mix and melt raw materials
- Good Manufacturing Practices (GMP)
- Cut beef, lamb, pork or veal carcasses or sides or quarters of carcasses into primal cuts for further cutting, processing or packaging
- Grind meats
- Prepare raw materials for mixing process

**Experience and specialization**

**Product inspection experience**

- Meat and meat products

**Regulations knowledge**

- Canadian Food Inspection Agency (CFIA) regulations
- CIP (Cleaning In Place) and SIP (Sanitizing in Place) Systems

**Work conditions and physical capabilities**

- Fast-paced environment
- Handling heavy loads
- Standing for extended periods
- Walking
- Ability to work independently

**Weight handling**

- Up to 23 kg (50 lbs)

**Employment groups**

- This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:
- Support for newcomers and refugees
- Support for youths
- Support for Indigenous people
- Support for Veterans
- Supports for visible minorities.

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**To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: [hr.zinettifoods@gmail.com](mailto:hr.zinettifoods@gmail.com)**

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