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# Tandoori & Curry Cooks (3) and Hakka Cook (1)

**Posted by:** 15895545 Canada Inc. (operating as ZAUQ)

**Location:** Mississauga

**Salary:** \$36.00 Per Hour

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## Job Details

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**Job ID**

NCJ4247082

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**Posting Date :** 16-Feb-2026

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**Expiry Date :** 15-Aug-2026

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**Education :** Completion of Secondary Schooling

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**Language :** English

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**Vacancies :** 4

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**Years of Experience :** 2 years

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**Job Type :** Full Time

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## Job Description

15895545 Canada Inc. (operating as ZAUQ) located at 7840 Tranmere Drive, Mississauga, ON L5S 1L9 urgently requires 3 Curry and Tandoori Cooks and 1 Hakka Cook.

**Personal suitability:** Must be hardworking, organized, dedicated with time management skills and capable of working in a fast paced environment.

**Job Type:** Permanent full time positions

**Salary:** \$36.00 per hour for 30-40 hours per week. Must be available to work in shifts & on weekends;

**Experience:** 2-3 years proven experience as a Cook with knowledge of line of cuisine applying for

**Overtime:** 1.5 times the wage after 44 hours per week

**Language requirement:** English

**Education:** Completion of Secondary Schooling

**Job Duties of these positions include:**

Plan and implement menus as per restaurant's style & standards

Boil, grill, steam, bake, broil & cook meat, fish and vegetables as per set menu

Prepare all kinds of curries, tandoori meats, tandoori kebabs and tandoori breads;

Prepare Hakka style soups, starters, rice, noodles, meats, fish & poultry;

Prepare marinades and sauces for Hakka dishes;

Follow established procedures and standards for cooking with deep fryers, ovens, sauté stations and grills;

Complete knowledge of how to operate cooking equipment like grills, fryers, griddles etc., a must;

Come up with creative menu items and side dishes that cater to the Canadian palate;

Maintain proper use of kitchen equipment & gadgets;

Determine size of food portions, arrange and garnish serving;

Estimate food requirements & costs;

Maintain inventory, check stocks & place orders for food and kitchen supplies by anticipating needs;

Oversee kitchen operations & supervise kitchen staff;

Maintain high quality of hygiene and sanitation in the kitchen;

Coordinate Special events, buffets and banquets;

Regularly review existing menu for opportunities to improve quality, variety and costs;

Adhere to health & safety policies & procedures by maintaining a safe & hygienic work place;

Interested candidates may apply by email to: [7840tranmere@gmail.com](mailto:7840tranmere@gmail.com)

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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: [7840tranmere@gmail.com](mailto:7840tranmere@gmail.com)**

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