

Cook

Posted by Zinetti Food Products Ltd.

Posting Date: 06-Nov-2025

Closing Date: 05-May-2026

Location: Surrey

Salary: \$26.00 Per Hour

Job Requirements

• Education: High school graduation certificate

• Language: English

• Years of Experience: 1 year

• Vacancy: 1

Job Type: Full TimeJob id: ABOJ3994758

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
Experience and specialization Product inspection experience
Product inspection experience
Product inspection experience • Meat and meat products
Product inspection experience • Meat and meat products Regulations knowledge
 Product inspection experience Meat and meat products Regulations knowledge Canadian Food Inspection Agency (CFIA) regulations

•	Handling heavy loads
•	Standing for extended periods
•	Walking
•	Ability to work independently
W	eight handling
•	Up to 23 kg (50 lbs)
E	mployment 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.
from you	of for this job vacancy, please send your resume along with a cover letter and a refrence letter are previous employer to the following email: hr.zinettifoods@gmail.com On Aboriginaljobsincanada.Com