



# 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 Time
- **Job 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**

#### **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.

**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)**

**Posted On [Aboriginaljobsincanada.Com](http://Aboriginaljobsincanada.Com)**