Specialized Indian Cuisine Cook – Curry

Banjara

Job ID
11240

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LOCATION	DATE POSTED	EXPIRY DATE
796 Bloor St W, Toronto ON M6G 1L7, Toronto, ON| Ontario	03-11-2026	02-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $58,000 per year	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Please apply: By email at banjarahiring@outlook.com with resume.

Job Description

Employer: Toronto Softech Inc. o/a Banjara Indian Cuisine

Company Description: Banjara is an established family-owned Indian restaurant in Toronto that has become a cherished institution in the communities it serves. Founded in 2000 by Chef Raj Veerella, Banjara has built a longstanding reputation for authentic Indian cuisine, combining traditional recipes, fresh ingredients, and carefully selected spices. With over two decades of culinary excellence, Banjara continues to be one of the city’s trusted destinations for authentic Indian food, bringing people together through exceptional food, warm hospitality, and a commitment to preserving the rich traditions of Indian cooking.

Business Address/Location of Work: 796 Bloor St W, Toronto ON M6G 1L7?

Nature of Employment: Permanent Full-Time, Shift and Flexible Hours, Evening and Weekend Availability Required

Hours: 30 hours per week

Salary: $58,000 per year

Benefits: 4% vacation pay per year

Number of Positions: 1

Language: English

Job Summary: The Specialized Indian Cuisine Cook (Curry) is responsible for preparing authentic Indian curry dishes using traditional cooking techniques, spices, marinades, and curry bases. The successful candidate will also help oversee the curry section during peak service hours, ensuring consistent food quality, authentic flavours, and timely preparation for dine-in, takeout and catering services while maintaining food safety standards and supporting efficient kitchen operations to deliver high-quality food and service to our customers.

Job Responsibilities:

Prepare and cook authentic Indian vegetarian and non-vegetarian curry dishes using traditional recipes, cooking techniques, spices and ingredients for dine-in, takeout and catering;

Prepare curry bases, marinades, gravies, seasonings and specialty spice blends in accordance with traditional techniques and the restaurant's established recipes and standards;

Modify dishes to accommodate customer dietary restrictions, food allergies and special requests while maintaining established quality standards;

Oversee operations of the curry section during peak service hours and coordinate with kitchen staff to ensure the timely preparation of customer orders;

Supervise and train kitchen helpers in traditional Indian curry preparation techniques, food handling and portion control;

Prepare curry recipes for large catering orders, ensuring consistent quality, flavour and timely preparation.

Assist with recipe development, portion sizing and estimating food requirements for restaurant and catering services;

Monitor inventory and maintain records of food, specialty Indian spices, ingredients, equipment and kitchen supplies;

Ensure proper food handling, storage and sanitation practices in compliance with applicable food safety and health regulations;

Assist in maintaining a clean and organized kitchen, food preparation and storage areas; and

Perform other related duties as required for the position.

Minimum Skills Requirements:

Completion of secondary school is required;

At least two (2) years of work experience as a Cook in a commercial food-service establishment is required;

Knowledge and experience in preparing traditional Indian curries is required, including traditional cooking techniques, curry bases, marinades and spice blends is required;

Fluency in verbal English is required;

Must be dependable, reliable, and capable of working in a fast?paced kitchen environment;

Must have a professional attitude and strong interpersonal and communication skills.

Food handler certificate

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