Position: Cook
Hourly Wage Gross: $24 – $29 / Hour (See more details below)
Employment Type: Regular
Location: Multiple, WA
Number of positions: Multiple

Organizational Background

KhanaFood is committed to providing high-quality, authentic food to the communities and individuals we serve by bringing the taste and warmth of authentic home-style cooking to their doorsteps. Our operations are built around maintaining high standards of food quality, consistency, food safety, and excellent customer service, while preserving the natural and familiar taste of home-cooked meals.

We value teamwork, creativity, respect, accountability, and continuous improvement. We seek dedicated, reliable, and motivated individuals who take pride in their work and are committed to contributing to our daily operations, maintaining our standards, and supporting the overall mission and growth of KhanaFood.

KhanaFood is currently seeking qualified Cooks to join our team and support food preparation and service operations across our various locations. Successful candidates will have an opportunity to contribute their culinary skills and experience to preparing authentic, high-quality meals while working as part of a collaborative and customer-focused team.

Responsibilities:

- Prepare and cook meals in accordance with approved menus, recipes, and established guidelines.
- Responsible for preparing and cooking food based on orders and schedules received
- Ensure consistency of quality and taste across prepped food
- Maintain full compliance with all local, state, and federal food safety and sanitation regulations.
- Follow proper food handling, storage, labeling, and temperature control procedures at all times.
- Complete and maintain required logs, including food temperature records, cleaning schedules, and sanitation checklists.
- Clean and sanitize kitchen equipment, utensils, and workspace regularly to ensure a safe food preparation environment.
- Participate in routine kitchen inspections and adhere to corrective actions as needed.
- Monitor food and supply inventory levels and communicate needs in a timely manner to ensure uninterrupted service.

- Ensure proper use, care, and maintenance of kitchen equipment; promptly report malfunctions or safety concerns.
- Provide recommendations for menu and Kitchen improvements to the management on regular basis
- Monitor food quality, portion sizes, and presentation, ensuring consistency with recipe standards and guest satisfaction.

Requirements: Education, Experience and Skills

- At least a High School Diploma
- 3-5 years of working experience in similar positions with restaurants, hotels, organizations etc
- Demonstrated experience preparing and cooking Afghan cuisine; strong knowledge of Afghan recipes, ingredients, cooking methods, and traditional flavors is required
- Experience of cooking and food preparation in large volumes for big events, parties and gatherings
- Knowledge and experience of cooking other international cuisines particularly Asian and middle eastern is preferred
- Relevant cooking Training are preferred
- Prior experience as a cook in a commercial kitchen is a plus
- knowledge of working with kitchen equipment such as operation of grills, ovens, fryers, etc.
- Ability to work under pressure and meet deadlines while maintaining quality and attention to details
- Strong interpersonal, communication and time management skills
- Knowledge of and adherence to health and safety guidelines, including food storage, preparation, and sanitation practices.
- Current Food Handler's Permit (or ability to obtain prior to start date)

Benefits and Compensation:

- Hourly Wage Gross: $24–$29 per hour, depending on experience, education, skills, and qualifications, in accordance with the organization's compensation policy.
- Transportation/fuel allowance: $25 per week
- Mobile/communication allowance: $30 per month
- Performance bonus: Up to 5% annually, based on performance and company policy.

Recruitment Timeline:

- Positions are open until filled
- 1st round of interview: November Phone Screening Interview
- November 15 – December 15 In Person Interview and Technical Test

This position requires in-Person Interview and successful completion of cooking test.

Submission Guideline:

Interested applicants should submit their updated CV to jobs@mykhanafood.com with mentioning the position name they are applying for in subject line.

Equal Employment Opportunity

KhanaFood is an Equal Employment Opportunity employer. We are committed to providing equal employment opportunities to all qualified applicants and employees without discrimination based on race, color, religion, sex, national origin, age, disability, veteran status, marital status, sexual orientation, gender identity, or any other characteristic.