



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:
Toll Free Phone: (866) 225-9067
Toll Free Fax: (877) 825-7564
L9 P23 R4074 HWY 596 - Box 109
Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/19

Food Preparer

Job ID	01-56-3D-78-3B-8D
Web Address	https://careers.indigenous.link/viewjob?jobname=01-56-3D-78-3B-8D
Company	Golden Happiness Bakery Ltd O/a Golden Happiness Bakery,ç
Location	Calgary, Alberta
Date Posted	From: 2023-12-04 To: 2024-06-01
Job	Type: Full-time Category: Manufacturing
Job Start Date	As soon as possible
Job Salary	\$15.50 To 16.00 Hourly (To Be Negotiated)
Languages	English

Description

Work Location: 4815 35b St SE, Calgary, AB T2B 3M9

Terms of Employment: Full-time, Permanent

Company Info:

Golden Happiness Bakery,ç is a family owned and operated business that was founded in 1987. Originally, Golden Happiness,ç began as a retail bakery in the heart of Chinatown in Calgary. Today, Golden Happiness,ç manufactures frozen Asian and Western food products that can be found in grocery stores and chains, and foodservices across Canada and the United States.

Job Duties:Å

1. Prepare and assemble ingredients according to precise recipes to create frozen Asian and Western food products, assist in the preparation, heating, and finishing of simple food items as directed.
2. Ensure adherence to strict quality and safety standards in the handling and preparation of food.
3. Thoroughly clean and sanitize dishwasher mats, carts, and waste disposal units on a regular basis; Ensure all cleaning processes adhere to health and safety standards.
4. Scrub and scour pots and pans to remove food residue and maintain cleanliness; Operate dishwashers efficiently to wash dishes, glassware, and flatware; Monitor and maintain the proper functioning of dishwashing equipment.
5. Keep accurate records of the quantities of food used during preparation; Assist in inventory management by reporting usage and consumption patterns.
6. Portion and wrap food items according to specified guidelines; Ensure proper labeling and storage of wrapped foods.
7. Keep records of food quantities used to assist with inventory management, handle and store cleaning products safely
8. Regularly check and restock refrigerators and salad bars with fresh ingredients; Monitor expiration dates and rotate stock to minimize waste.
9. Safely operate manual and electrical appliances to clean, peel, slice, and trim foodstuffs; Adhere to proper usage and maintenance procedures for kitchen equipment.
10. Thoroughly clean and sanitize all kitchen surfaces, including work areas, cupboards, storage spaces, appliances, and equipment.
11. Safely handle and store cleaning products, ensuring proper labeling and storage procedures are followed.
12. Receive deliveries, unpack supplies, and store them in designated areas such as refrigerators, freezers, and cupboards, organize storage areas to facilitate easy access to supplies.
13. Sweep, mop, wash, and polish floors to maintain a clean and safe kitchen environment.
14. Sharpen kitchen knives regularly to ensure they remain in optimal condition for food preparation; Wash, peel, and cut vegetables and fruits as needed for food preparation.
15. Regularly collect and dispose of kitchen garbage and trash.

Qualifications:

1. High school diploma or equivalent qualification.
2. Previous experience in food preparation within a manufacturing setting is preferred but not required.
3. Strong attention to detail and commitment to maintaining high-quality standards.
4. Occasionally, this position may require overtime hours, especially during peak business periods and special events.
5. Comfortable working in a fast-paced production environment.
6. You must be able to work effectively under pressure, especially during busy service hours.
7. Effective communication and teamwork skills.
8. Ability to follow precise recipes and production guidelines.

How to Apply

By email: tsglobalhiring@gmail.com

Job Board Posting



Date Printed: 2024/05/19

Food Preparer

Job ID	05895D5667796
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=05895D5667796
Company	Golden Happiness Bakery Ltd O/a Golden Happiness Bakery,ç
Location	Calgary, Alberta
Date Posted	From: 2023-12-04 To: 2024-06-01
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Job Board Posting

NoExperienceNeeded.ca
your place for a first step or a fresh start

Date Printed: 2024/05/19

Food Preparer

Job ID	27FAEC1C91ED2
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=27FAEC1C91ED2
Company	Golden Happiness Bakery Ltd O/a Golden Happiness Bakery,ç
Location	Calgary, Alberta
Date Posted	From: 2023-12-04 To: 2024-06-01
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