



# 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

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Keewatin, ON P0X 1C0

# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/21

## Hakka Cook

<b>Job ID</b>	15-91-89-A4-0E-46	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=15-91-89-A4-0E-46">https://careers.indigenous.link/viewjob?jobname=15-91-89-A4-0E-46</a>	
<b>Company</b>	Asian Wok N Roll	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2024-05-28	To: 2024-11-24
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$18 per hour for 40 hours per week	
<b>Languages</b>	English	

### Description

Asian Wok N Roll a full service hakka restaurant 6905 Millcreek Drive, Mississauga Ontario requires 1 Hakka Cook.

Job Type: Permanent full-time position.

Must be available to work in shifts & on weekends.

Overtime: 1.5 times the wage after 44 hours per week.

### Experience

2-3 years

### Education Requirements

Secondary school

### Essential Skills

- Plan and cook hakka menus as per restaurant's style and standards.
- Determine size of food portions and estimate food requirements and costs.
- Preparation of marinades and sauces
- Portion, arrange and garnish servings.
- Maintain proper use of kitchen equipment and gadgets.
- Maintain inventory of food supplies.
- Oversee kitchen operations and supervise kitchen helpers
- Maintain high quality of hygiene and sanitation in the kitchen and work area.

### Work Environment

Restaurant

### Additional Skills

Must be hardworking, organized, dedicated and capable of working in a fast-paced environment.

### How to Apply

Interested candidates may apply to [jchung5758@rogers.com](mailto:jchung5758@rogers.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/21

## Hakka Cook

<b>Job ID</b>	<b>F6F1E5CCB3D72</b>
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=F6F1E5CCB3D72">http://NewCanadianWorker.ca/viewjob?jobname=F6F1E5CCB3D72</a>
<b>Company</b>	Asian Wok N Roll
<b>Location</b>	Mississauga, Ontario
<b>Date Posted</b>	From: 2024-05-28 To: 2024-11-24
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# Job Board Posting

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

Date Printed: 2024/07/21

## Hakka Cook

<b>Job ID</b>	<b>E360A287D5493</b>
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=E360A287D5493">http://NoExperienceNeeded.ca/viewjob?jobname=E360A287D5493</a>
<b>Company</b>	Asian Wok N Roll
<b>Location</b>	Mississauga, Ontario
<b>Date Posted</b>	From: 2024-05-28 To: 2024-11-24
<b>Job</b>	Type: Full-time Category: Food Services
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# Job Board Posting



**APathForAll.com**  
Refugees & Asylum Seekers...

Date Printed: 2024/07/21

## Hakka Cook

<b>Job ID</b>	<b>5DDE37299A</b>	
<b>Web Address</b>	<a href="https://apathforall.com/viewjob?jobname=5DDE37299A">https://apathforall.com/viewjob?jobname=5DDE37299A</a>	
<b>Company</b>	Asian Wok N Roll	
<b>Location</b>	Mississauga, Ontario	
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