



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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Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/20

Sushi Chef

Job ID	31-3D-45-60-BF-BB
Web Address	https://careers.indigenous.link/viewjob?jobname=31-3D-45-60-BF-BB
Company	2350651 Alberta Ltd. O/a Jumble Eats Restaurant
Location	Red Deer, Alberta
Date Posted	From: 2024-06-03 To: 2024-11-30
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$19.00 Hourly / 40 Hours Per Week
Languages	English

Description

Terms of employment: Permanent employment, Full time, Day, Evening, Weekend

Number of Positions: 1

Benefits: Dental plan; Healthcare plan; pension plan; Free Meals during shift

Education: Secondary (high) school graduation certificate

Experience: 2 years to less than 3 years

Work setting: Restaurant

Ranks of chefs: Sushi chef

Tasks:

Estimate amount and costs of supplies and food items; Maintain records of food costs, consumption, sales and inventory; Create new recipes; Prepare and cook meals or specialty foods; Requisition food and kitchen supplies; Plan menus and ensure food meets quality standards; Train staff in preparation, cooking and handling of food

Cuisine specialties: Sushi preparation techniques

Work conditions and physical capabilities:

Fast-paced environment, Work under pressure, Handling heavy loads, Physically demanding, Attention to detail, Standing for extended periods

Personal suitability:

Dependability, Flexibility, Initiative, Organized, Reliability, Team player

How to Apply

By email: jumbleeats@gmail.com

Job Board Posting

Date Printed: 2024/07/20

Sushi Chef

Job ID	A8F5C797A0E54
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=A8F5C797A0E54
Company	2350651 Alberta Ltd. O/a Jumble Eats Restaurant
Location	Red Deer, Alberta
Date Posted	From: 2024-06-03 To: 2024-11-30
Job	Type: Full-time Category: Food Services
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