



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: 2024/04/25

Cook, Ethnic Foods (NOC 6322) - Japanese & Korean cuisine

Job ID	19-5F-EF-77-A6-84	
Web Address	https://careers.indigenous.link/viewjob?jobname=19-5F-EF-77-A6-84	
Company	Buta Ramen Inc.	
Location	Halifax, Nova Scotia	
Date Posted	From: 2019-07-30	To: 2020-01-26
Job	Type: Full-time	Category: Food Services
Job Start Date	September 1st. 2019	
Job Salary	\$12.50 per hour for 40 hours a week at 52 weeks a year	
Languages	English	

Description

Terms of employment: Permanent, full-time

Flexible Working Hours: Day, Afternoon, Evening, Night, Weekends

Benefits: Vacation pay: 4% remuneration of total gross salary

Location: 5190 Morris St., Halifax, NS B3J 1B3

Vacancies: 2

Key Duties and Responsibilities:

- Oversee the kitchen operations
 - Season and cook food according to recipes or personal judgment and experience
 - Supervise and coordinate work activities and schedules of kitchen staff engaged in food preparation
 - Prepare and cook complete meals or individual dishes and foods, which include sauces, soups, vegetables, meats, poultry and/or fishes
 - Prepare dishes for customers with food allergies or intolerance
 - May plan menus and determine food portions
 - Place purchase orders and/or requisitions for procuring necessary, food ingredients, supplies, etc.
 - Maintain inventory and records of food ingredients, supplies and equipment
 - Estimate expected food consumption and requirement
 - Check the quality of raw and cooked products
 - Check the quantity and quality of received products
 - Weigh, measure and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment
 - Inspect kitchen and food service areas
 - Maintain sanitation, health, and safety standards in work areas
 - Train kitchen staff in preparation, cooking and handling of food
- Work conditions and physical capabilities

Fast paced environment, Work under pressure, Tight deadlines, Handling heavy loads, Physically demanding, Combination of sitting, standing and walking, Standing for extended period of time, Attention to details, bending, couching, kneeling

Work Site Environment

Wet/damp, Noisy, Odors, Hot

Experience

Several years of previous experience in commercial cooking industry required

Education Requirements

Secondary school graduation certificate required

Other

** Buta Ramen Inc o/a Buta Ramen hires on the basis of merit and is committed to employment equity. All qualified persons are encouraged to apply including women, persons with disabilities, visible minorities, Aboriginal Peoples, New Immigrants, people of all sexual orientations and genders, and others who may contribute to the further diversification of the company. In accordance with Canadian Immigration requirements, Canadians and permanent residents will be given priority

**

How to Apply

Please send your resume at buta.hiring@gmail.com