



# 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: 2024/05/03

## Hakka Cook

<b>Job ID</b>	<b>1D-61-A3-00-51-EE</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=1D-61-A3-00-51-EE">https://careers.indigenous.link/viewjob?jobname=1D-61-A3-00-51-EE</a>	
<b>Company</b>	Royal Jasmine	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2022-01-26	To: 2022-07-25
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$17/hour minimum of 30 hours per week.	
<b>Languages</b>	English	

### Description

Royal Jasmine a full service hakka restaurant located at 5165 Dixie Road Mississauga Ontario L4W 4G1 urgently requires an experienced Hakka Cook capable of working in a fast paced environment.

Job Type: Permanent, full-time position.

Overtime: 1.5 times the wages after 44 hours per week. Must be available to work in shifts and on week-ends.

### Experience

1-2 Years

### Education Requirements

Some secondary schooling

### Essential Skills

- Prepare and cook hakka meals as per the restaurant's style and menu;
- Prepare marinades and sauces;
- Oversee kitchen operations and supervise kitchen helpers;
- Maintain proper inventory of food supplies and estimate food requirements;
- Maintain high quality hygiene in the kitchen and work areas;
- Portion, arrange and garnish servings;
- Maintain proper use of kitchen equipment and gadgets;

### Work Environment

Restaurant

### How to Apply

Interested candidates please respond with references to [resumeroyaljasmine@gmail.com](mailto:resumeroyaljasmine@gmail.com)

# Job Board Posting

Date Printed: 2024/05/03

## Hakka Cook

<b>Job ID</b>	<b>E0B0DD095F5BC</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=E0B0DD095F5BC">http://NewCanadianWorker.ca/viewjob?jobname=E0B0DD095F5BC</a>	
<b>Company</b>	Royal Jasmine	
<b>Location</b>	Mississauga, Ontario	
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# Job Board Posting

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

Date Printed: 2024/05/03

## Hakka Cook

<b>Job ID</b>	<b>56E5C6A071A59</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=56E5C6A071A59">http://NoExperienceNeeded.ca/viewjob?jobname=56E5C6A071A59</a>	
<b>Company</b>	Royal Jasmine	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2022-01-26	To: 2022-07-25
<b>Job</b>	Type: Full-time	Category: Food Services
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