



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: 2024/05/07

Hakka Cooks

Job ID	38-0A-A9-BF-97-60	
Web Address	https://careers.indigenous.link/viewjob?jobname=38-0A-A9-BF-97-60	
Company	Eddie's Wok N Roll	
Location	Mississauga, Ontario	
Date Posted	From: 2020-07-03	To: 2020-12-30
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$16 per hour for 40 hours per week	
Languages	English	

Description

Eddiesâ€™ Wok N Roll a full service hakka restaurant located at 6400 Millcreek Drive, Mississauga, Ontario urgently requires 2 Hakka cooks specialized in hakka style Thai & Chinese cuisine and capable of working in a fast paced environment.

Job Type: Permanent, full-time positions.

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

Experience

2-3 years

Education Requirements

Some Elementary schooling

Essential Skills

- â€¢ Prepare and cook hakka meals as per the restaurantâ€™s style and menu;
- â€¢ Prepare marinades and sauces;
- â€¢ Oversee kitchen operations and supervise kitchen helpers;
- â€¢ Maintain proper inventory of food supplies and estimate food requirements;
- â€¢ Order food supplies and replenish all stocks in the kitchen;
- â€¢ Maintain high quality hygiene in the kitchen and work areas;
- â€¢ Portion, arrange and garnish servings;
- â€¢ Maintain proper use of kitchen equipment and gadgets

How to Apply

Interested candidates please respond with references to edliu8@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/07

Hakka Cooks

Job ID	1738971DB7054	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=1738971DB7054	
Company	Eddie's Wok N Roll	
Location	Mississauga, Ontario	
Date Posted	From: 2020-07-03	To: 2020-12-30
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Job Board Posting

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

Date Printed: 2024/05/07

Hakka Cooks

Job ID	3D7D7776AFF0A	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=3D7D7776AFF0A	
Company	Eddie's Wok N Roll	
Location	Mississauga, Ontario	
Date Posted	From: 2020-07-03	To: 2020-12-30
Job	Type: Full-time	Category: Food Services
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