



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: 2024/05/02

Food Processing Labourer (Food Production Worker)

Job ID	40-3A-7B-97-8C-E4	
Web Address	https://careers.indigenous.link/viewjob?jobname=40-3A-7B-97-8C-E4	
Company	Nana's Kitchen And Hot Sauces	
Location	Surrey, British Columbia	
Date Posted	From: 2022-11-29	To: 2023-05-28
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$17.00 / Hour, 35 to 40 hours / week	
Languages	English	

Description

About Nana's Kitchen

Nana's Kitchen began as a small restaurant producing delicious family style and ethnic meals in Burnaby, British Columbia, Canada. The Co-Founder started with a restaurant that became well known for their great food, lots of laughter and for providing job opportunities as cooks and servers to new Canadian women.

At Nanas Kitchen, our passion is to excite and delight Food Service and Grocery Retail consumers by producing Convenient Comfort Foods with a Global Taste that reminds them of the warmth of their own Nana's Kitchen.

Our vision is to be a world class, ready to eat comfort foods brand that serves happy memories of home style meals to global consumers.

Job details

- Location: #12 8125 130th Street Surrey, BC V3W 7X4
- Vacancies: 20 vacancies
- Terms of employment: Permanent employment, Full time
- Employment conditions: Morning, Day
- Employer covers the relocation costs

Personal suitability

Client focus, Efficient interpersonal skills, Flexibility, Reliability, Team player

Work conditions and physical capabilities

Repetitive tasks, Manual dexterity, Hand-eye co-ordination, Standing for extended periods, Attention to detail, Bending, crouching, kneeling, Fast-paced environment, Handling heavy loads, Physically demanding, Work under pressure

Security and safety

Bondable, Criminal record check

Transportation/travel information

Public transportation is available

Experience

Will train

Education Requirements

No degree, certificate, or diploma

Essential Skills

Load raw ingredients into the cooking machine and measure out ingredients according to company recipes and industry standards. Ensure to follow written instructions and recipes from the company when putting ingredients together and starting a new batch. Ensure that kitchen equipment is programmed to operate in accordance with the company's recipe standard, as well as cooking temperature and time. Take the finished product off the production line and push the batches to the packaging stage. Verify each finished item meets the company's quality standards by observing its size and shape. Monitor food cooking machines, shut-off switch, when necessary, in case of an alarm or malfunction of the equipment. Sanitize all materials and machinery parts and clean the workspace at the worker's station following company sanitation standards at the end of each shift.

Weight Handling

Up to 23 kg (50 lbs.)

Work Environment

Relocation costs covered by employer, Willing to relocate

Other

Who can apply to this job

Only apply to this job if:

- You are a Canadian citizen or a permanent resident of Canada.
- You have a valid Canadian work permit.
- If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

How to Apply

By email

hr.nanaskitchen@gmail.com

Job Board Posting

Date Printed: 2024/05/02

Food Processing Labourer (Food Production Worker)

Job ID	3734ECD0956B2	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=3734ECD0956B2	
Company	Nana's Kitchen And Hot Sauces	
Location	Surrey, British Columbia	
Date Posted	From: 2022-11-29	To: 2023-05-28
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$17.00 / Hour, 35 to 40 hours / week	
Languages	English	

Description

About Nana's Kitchen

Nana's Kitchen began as a small restaurant producing delicious family style and ethnic meals in Burnaby, British Columbia, Canada. The Co-Founder started with a restaurant that became well known for their great food, lots of laughter and for providing job opportunities as cooks and servers to new Canadian women.

At Nanas Kitchen, our passion is to excite and delight Food Service and Grocery Retail consumers by producing Convenient Comfort Foods with a Global Taste that reminds them of the warmth of their own Nana's Kitchen.

Our vision is to be a world class, ready to eat comfort foods brand that serves happy memories of home style meals to global consumers.

Job details

- Location: #12 8125 130th Street Surrey, BC V3W 7X4
- Vacancies: 20 vacancies
- Terms of employment: Permanent employment, Full time
- Employment conditions: Morning, Day
- Employer covers the relocation costs

Personal suitability

Client focus, Efficient interpersonal skills, Flexibility, Reliability, Team player

Work conditions and physical capabilities

Repetitive tasks, Manual dexterity, Hand-eye co-ordination, Standing for extended periods, Attention to detail, Bending, crouching, kneeling, Fast-paced environment, Handling heavy loads, Physically demanding, Work under pressure

Security and safety

Bondable, Criminal record check

Transportation/travel information

Public transportation is available

Experience

Will train

Education Requirements

No degree, certificate, or diploma

Essential Skills

Load raw ingredients into the cooking machine and measure out ingredients according to company recipes and industry standards. Ensure to follow written instructions and recipes from the company when putting ingredients together and starting a new batch. Ensure that kitchen equipment is programmed to operate in accordance with the company's recipe standard, as well as cooking temperature and time. Take the finished product off the production line and push the batches to the packaging stage. Verify each finished item meets the company's quality standards by observing its size and shape. Monitor food cooking machines, shut-off switch, when necessary, in case of an alarm or malfunction of the equipment. Sanitize all materials and machinery parts and clean the workspace at the worker's station following company sanitation standards at the end of each shift.

Weight Handling

Up to 23 kg (50 lbs.)

Work Environment

Relocation costs covered by employer, Willing to relocate

Other

Who can apply to this job

Only apply to this job if:

- You are a Canadian citizen or a permanent resident of Canada.
- You have a valid Canadian work permit.
- If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

How to Apply

By email

hr.nanaskitchen@gmail.com

Job Board Posting

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

Date Printed: 2024/05/02

Food Processing Labourer (Food Production Worker)

Job ID	6893D949CE583	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=6893D949CE583	
Company	Nana's Kitchen And Hot Sauces	
Location	Surrey, British Columbia	
Date Posted	From: 2022-11-29	To: 2023-05-28
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$17.00 / Hour, 35 to 40 hours / week	
Languages	English	

Description

About Nana's Kitchen

Nana's Kitchen began as a small restaurant producing delicious family style and ethnic meals in Burnaby, British Columbia, Canada. The Co-Founder started with a restaurant that became well known for their great food, lots of laughter and for providing job opportunities as cooks and servers to new Canadian women.

At Nanas Kitchen, our passion is to excite and delight Food Service and Grocery Retail consumers by producing Convenient Comfort Foods with a Global Taste that reminds them of the warmth of their own Nana's Kitchen.

Our vision is to be a world class, ready to eat comfort foods brand that serves happy memories of home style meals to global consumers.

Job details

- Location: #12 8125 130th Street Surrey, BC V3W 7X4
- Vacancies: 20 vacancies
- Terms of employment: Permanent employment, Full time
- Employment conditions: Morning, Day
- Employer covers the relocation costs

Personal suitability

Client focus, Efficient interpersonal skills, Flexibility, Reliability, Team player

Work conditions and physical capabilities

Repetitive tasks, Manual dexterity, Hand-eye co-ordination, Standing for extended periods, Attention to detail, Bending, crouching, kneeling, Fast-paced environment, Handling heavy loads, Physically demanding, Work under pressure

Security and safety

Bondable, Criminal record check

Transportation/travel information

Public transportation is available

Experience

Will train

Education Requirements

No degree, certificate, or diploma

Essential Skills

Load raw ingredients into the cooking machine and measure out ingredients according to company recipes and industry standards. Ensure to follow written instructions and recipes from the company when putting ingredients together and starting a new batch. Ensure that kitchen equipment is programmed to operate in accordance with the company's recipe standard, as well as cooking temperature and time. Take the finished product off the production line and push the batches to the packaging stage. Verify each finished item meets the company's quality standards by observing its size and shape. Monitor food cooking machines, shut-off switch, when necessary, in case of an alarm or malfunction of the equipment. Sanitize all materials and machinery parts and clean the workspace at the worker's station following company sanitation standards at the end of each shift.

Weight Handling

Up to 23 kg (50 lbs.)

Work Environment

Relocation costs covered by employer, Willing to relocate

Other

Who can apply to this job

Only apply to this job if:

- You are a Canadian citizen or a permanent resident of Canada.
- You have a valid Canadian work permit.
- If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

How to Apply

By email

hr.nanaskitchen@gmail.com