



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.Link's 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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Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/04/20

Cook, Ethnic Foods

Job ID	53-C8-80-32-81-9A	
Web Address	https://careers.indigenous.link/viewjob?jobname=53-C8-80-32-81-9A	
Company	Premium Hakka House Inc.	
Location	Milton, Ontario	
Date Posted	From: 2021-09-14	To: 2021-10-14
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$16.50 Per Hour	
Languages	English	

Description

Specific Skills: Prepare, cook and handle Hakka Chinese and Indian Chinese food; Set up workstations with all needed ingredients and cooking equipment; Clean kitchen and work areas; Supervise and train kitchen helpers; Oversee and manage kitchen operations; Prepare and cook special meals as instructed by chef; Plan menus, determine size of food portions, estimate food requirements and costs; Maintain inventory and records of food, supplies and equipment; Order supplies and equipment.

Experience

Provable experience as a cook for 1 year or more.

Education Requirements

Secondary (high) school graduation certificate.

Essential Skills

Specialty in Hakka Chinese and Indian-Chinese.

Weight Handling

25 lbs

Work Environment

Restaurant

Additional Skills

Prepare dishes for customers with food allergies or intolerances.

Other

Work Conditions and Physical Capabilities: Fast-paced environment; Work under pressure; Repetitive tasks; Physically demanding; Attention to detail; Standing for extended periods; Overtime required.

Personal Suitability: Initiative; Flexibility; Team player; Dependability; Judgement; Reliability; Organized.

Employment groups: Premium Hakka House promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups: Indigenous people, Newcomers to Canada, Youth.

How to Apply

Email your resume to: recruitment.premiumhakkahouse@hotmail.com

Job Board Posting



NewCanadianWorker
A Fresh Start for New Arrivals

Date Printed: 2024/04/20

Cook, Ethnic Foods

Job ID	NCW000726	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=NCW000726	
Company	Premium Hakka House Inc.	
Location	Milton, Ontario	
Date Posted	From: 2021-09-14	To: 2021-10-14
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$16.50 Per Hour	
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Description

Specific Skills: Prepare, cook and handle Hakka Chinese and Indian Chinese food; Set up workstations with all needed ingredients and cooking equipment; Clean kitchen and work areas; Supervise and train kitchen helpers; Oversee and manage kitchen operations; Prepare and cook special meals as instructed by chef; Plan menus, determine size of food portions, estimate food requirements and costs; Maintain inventory and records of food, supplies and equipment; Order supplies and equipment.

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Essential Skills

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Job Board Posting

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

Date Printed: 2024/04/20

Cook, Ethnic Foods

Job ID	GEQLWDDC20461	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=GEQLWDDC20461	
Company	Premium Hakka House Inc.	
Location	Milton, Ontario	
Date Posted	From: 2021-09-14	To: 2021-10-14
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$16.50 Per Hour	
Languages	English	

Description

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