



# 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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Keewatin, ON P0X 1C0

# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/04/27

## Cook

<b>Job ID</b>	<b>91-C8-EE-C3-EB-B5</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=91-C8-EE-C3-EB-B5">https://careers.indigenous.link/viewjob?jobname=91-C8-EE-C3-EB-B5</a>	
<b>Company</b>	Japanese Village	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2022-07-04	To: 2022-12-31
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16.00 / Hour For 35 To 40 Hours / Week	
<b>Languages</b>	English	

### Description

About Us:

We've been helping create special memories since 1972.

At Japanese Village, you get so much more than succulent steaks and fresh seafood. You create life-long memories and enjoy an important connection with those who matter most. You get a fabulous night out with plenty of laughter and a unique culinary experience with flair.

We have become a tradition for many Edmonton families. Known for making special occasions unforgettable, our team at Japanese Village works hard so you don't have to. Your birthdays, graduation celebrations and anniversaries should be as unique as you are. Perfect for large groups, we provide you with a stress-free, mess-free celebration with delicious food, great service, and a fun ambience. All you need to do is relax and enjoy. Let us take care of the details.

Job details

- Location: 2940 Calgary Trail Edmonton, AB T6J 7C2
- Vacancies: 2 vacancy
- Terms of employment: Permanent employment, Full time
- Employment conditions: Day, Evening, Weekend
- Employer covers the relocation costs
- Training shall be provided for Teppan-yaki cooking

Cook Categories

Cook (general)

Cuisine Specialties

Japanese cuisine

Security and Safety

Criminal record check

Transportation/Travel Information

Public transportation is available

Work Location Information

Various locations; Willing to relocate; Relocation costs covered by employer

Personal Suitability

Initiative; Flexibility; Team player; Excellent oral communication; Client focus; Judgement; Reliability; Organized

Work Conditions and Physical Capabilities

Fast-paced environment; Work under pressure; Repetitive tasks; Handling heavy loads; Physically demanding; Attention to detail; Standing for extended periods

Benefits

Long term benefits

Group insurance benefits

### **Experience**

1 year to less than 2 years

### **Education Requirements**

Secondary (high) school graduation certificate

### **Essential Skills**

Manage kitchen operations. Prepare and set up workstations with all needed cooking equipment and ingredients to use in cooking. Maintain a sanitized and orderly environment in the kitchen.

Prepares foods to the specifications/request of the client align with company standards. Ensure all food and other items are stored properly. Monitor stock and equipment, place orders when there are shortages. Strong working knowledge of food preparation techniques, cooking methods, safety, and sanitation practices.

### **Work Environment**

Restaurant

### **Other**

Screening questions

- Are you currently legally able to work in Canada
- Do you currently reside in proximity to the advertised location
- Are you willing to relocate for this position
- What is the highest level of study you have completed
- Do you have previous experience in this field of employment
- Are you available for the advertised start date
- Do you have education in this field of employment

Who can apply to this job

Only apply to this job if:

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

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Date Printed: 2024/04/27

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<b>Job ID</b>	<b>D821FDD01747B</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=D821FDD01747B">http://NewCanadianWorker.ca/viewjob?jobname=D821FDD01747B</a>	
<b>Company</b>	Japanese Village	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2022-07-04	To: 2022-12-31
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## **Personal Suitability**

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# Job Board Posting

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

Date Printed: 2024/04/27

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<b>Job ID</b>	<b>ABA487726A2F8</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=ABA487726A2F8">http://NoExperienceNeeded.ca/viewjob?jobname=ABA487726A2F8</a>	
<b>Company</b>	Japanese Village	
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