



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: 2024/05/05

Hakka Cook

Job ID	4D-A6-64-9C-D6-10	
Web Address	https://careers.indigenous.link/viewjob?jobname=4D-A6-64-9C-D6-10	
Company	Asian Wok N Roll	
Location	Mississauga, Ontario	
Date Posted	From: 2021-01-19	To: 2021-07-18
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

Asian Wok N Roll a full service hakka restaurant 6905 Millcreek Drive, Mississauga, Ontario urgently requires 1 Hakka Cook specialized in hakka style Thai & Chinese cuisine. Personal suitability: Must be hardworking, organized, dedicated and capable of working in a fast paced environment. Job Type: Permanent full time position. Must be willing to work in shifts and on weekends. Overtime: 1.5 times the wage after 44 hours per week

Experience

1-2 years

Education Requirements

Some secondary schooling

Essential Skills

• Plan and implement menus as per restaurant's style and standards; • Determine size of food portions and estimate food requirements and costs; • Preparation of marinades and sauces • Preparation of hakka soups, starters, rice, noodles, meats and fish; • Portion, arrange and garnish servings; • Maintain proper use of kitchen equipment and gadgets; • Oversee kitchen operations and supervise kitchen helpers • Maintain high quality of hygiene and sanitation in the kitchen and work area

Work Environment

Restaurant

How to Apply

Interested candidates may apply to asianwoknrolljobs@gmail.com

Job Board Posting



NewCanadianWorker
A Fresh Start for New Arrivals

Date Printed: 2024/05/05

Hakka Cook

Job ID	6C186F205C27B	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=6C186F205C27B	
Company	Asian Wok N Roll	
Location	Mississauga, Ontario	
Date Posted	From: 2021-01-19	To: 2021-07-18
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Job Board Posting

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

Date Printed: 2024/05/05

Hakka Cook

Job ID	0BE3C90E235CE	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=0BE3C90E235CE	
Company	Asian Wok N Roll	
Location	Mississauga, Ontario	
Date Posted	From: 2021-01-19	To: 2021-07-18
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