



# 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: 2024/05/06

## Cook, Ethnic Foods

<b>Job ID</b>	<b>53-C8-80-32-81-9A</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=53-C8-80-32-81-9A">https://careers.indigenous.link/viewjob?jobname=53-C8-80-32-81-9A</a>	
<b>Company</b>	Premium Hakka House Inc.	
<b>Location</b>	Milton, Ontario	
<b>Date Posted</b>	From: 2021-09-14	To: 2021-10-14
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16.50 Per Hour	
<b>Languages</b>	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](mailto:recruitment.premiumhakkahouse@hotmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/06

## Cook, Ethnic Foods

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

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### Education Requirements

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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: 2024/05/06

## Cook, Ethnic Foods

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

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