

Cook

Job ID
38781

SUSHI JET ASIAN CUISINE

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LOCATION	DATE POSTED	EXPIRY DATE	
1577 South Park St, Halifax, NS Nova Scotia	11-01-2026	07-01-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 17.00/hr	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job details

Location: 1577 South Park St, Halifax, NS B3J 0J1

Work location: On site

Salary: 17.00 hourly / 35 to 40 hours per week

Terms of employment: Permanent employment Full time

Flexible hours, To be determined

Starts as soon as possible

Benefits: Other benefits

vacancies: 3 vacancies

Overview

Languages

English

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

On site

Work must be completed at the physical location. There is no option to work remotely.

Work setting

Restaurant

Responsibilities

Tasks

Co-ordinate special events

Determine the size of food portions and costs
Plan menus and estimate food requirements for their realization
Requisition food and kitchen supplies
Prepare and cook complete meals or individual dishes and foods
Inspect kitchens and food service areas
Train staff in preparation, cooking and handling of food
Supervise kitchen staff and helpers
Maintain inventory and records of food, supplies and equipment
Clean kitchen and work areas
Organize buffets and banquets

Credentials

Certificates, licences, memberships, and courses
Food Safety Certificate

Experience and specialization

Cuisine specialties
Cantonese cuisine
Szechuan
Japanese cuisine
International
Korean

Additional information

Security and safety
Criminal record check
Work conditions and physical capabilities
Attention to detail
Fast-paced environment
Physically demanding
Standing for extended periods
Work under pressure
Personal suitability
Dependability
Organized
Team player
Time management

Benefits

Other benefits
Free parking available

How to apply

By email
sushijet168@gmail.com

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