

Cook

Job ID
38782

Sushi Jet Dartmouth

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LOCATION	DATE POSTED	EXPIRY DATE	
535 Portland St suite Unit105, Dartmouth, 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: 535 Portland St suite Unit105, Dartmouth, NS B2Y 4B1

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: 2 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
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
Flexibility
Organized
Team player

Benefits

Other benefits
Free parking available

Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for persons with disabilities

Participates in a government or community program or initiative that supports persons with disabilities

Provides awareness training to employees to create a welcoming work environment for persons with disabilities

Applies accessible and inclusive recruitment policies that accommodate persons with disabilities

Support for newcomers and refugees

Participates in a government or community program or initiative that supports newcomers and/or refugees

Provides diversity and cross-cultural trainings to create a welcoming work environment for newcomers and/or refugees

Support for youths

Participates in a government or community program or initiative that supports youth employment

Offers on-the-job training tailored to youth

Offers mentorship, coaching and/or networking opportunities for youth

Provides awareness training to employees to create a welcoming work environment for youth

Support for Indigenous people

Participates in a government or community program or initiative that supports Indigenous people

Provides cultural competency training and/or awareness training to all employees to create a welcoming work environment for Indigenous workers

How to apply

By email

sushijetportland@gmail.com

Job Description

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