Cook

Mordern Orchid Bedford

Job ID
38806

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LOCATION	DATE POSTED	EXPIRY DATE
11 Bloom Lane suite 103, Bedford, NS| Nova Scotia	13-01-2026	09-01-2027

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: 11 Bloom Lane suite 103, Bedford, NS B4B 2E6

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: 1 vacancy

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
Order supplies and equipment
Supervise kitchen staff and helpers
Maintain inventory and records of food, supplies and equipment
Clean kitchen and work areas
Manage kitchen operations

Credentials
Certificates, licences, memberships, and courses
Food Safety Certificate

Experience and specialization
Cuisine specialties
Cantonese cuisine
Szechuan
Thai
International

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

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
modernorchidbedford103@gmail.com

Job Description

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