

Cook

Beyond Pho Vietnamese Cuisine

Job ID

39094

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LOCATION	DATE POSTED	EXPIRY DATE	
5518 Spring Garden Rd, Halifax, NS Nova Scotia	11-02-2026	10-08-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 18.00/hr	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job details

Location: 5518 Spring Garden Rd, Halifax, NS B3J 1G5

Work location: On site

Salary: 18.00 hourly / 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

Requisition food and kitchen supplies

Prepare and cook complete meals or individual dishes and foods

Prepare dishes for customers with food allergies or intolerances

Prepare and cook special meals for patients as instructed by dietitian or chef

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

Manage kitchen operations

Credentials

Certificates, licences, memberships, and courses

Food Safety Certificate

Experience and specialization

Cuisine specialties

Cantonese cuisine

Dim Sum

Thai

Vietnamese cuisine

Additional information

Security and safety

Criminal record check

Medical exam

Work conditions and physical capabilities

Attention to detail

Fast-paced environment

Physically demanding

Standing for extended periods

Work under pressure

Personal suitability

Excellent oral communication

Organized

Reliability

Team player

Time management

Benefits

Other benefits

Free parking available

Other benefits

How to apply

By email

beyondpho168@gmail.com

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