

Cook

Job ID  
39185

Sushi Jet Larry Uteck

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|                                                     |              |                             |                                                |
|-----------------------------------------------------|--------------|-----------------------------|------------------------------------------------|
| LOCATION                                            | DATE POSTED  | EXPIRY DATE                 |                                                |
| 540 Southgate Dr Suit 103, Bedford, NS  Nova Scotia | 24-02-2026   | 23-08-2026                  |                                                |
| 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: 540 Southgate Dr suite 103, Bedford, NS B4A 0C9

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

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  
Manage kitchen operations

#### Credentials

Certificates, licences, memberships, and courses  
Food Safety Certificate

#### Experience and specialization

Cuisine specialties  
Cantonese cuisine  
Sushi preparation techniques  
Szechuan  
Japanese cuisine  
International

#### Additional information

Security and safety  
Criminal record check  
Medical exam  
Work conditions and physical capabilities  
Fast-paced environment  
Physically demanding  
Standing for extended periods  
Work under pressure  
Personal suitability  
Flexibility  
Organized  
Reliability  
Team player  
Time management

#### Benefits

Other benefits  
Free parking available  
Other benefits

#### How to apply

By email

sushijetlarryuteck@gmail.com

## **Job Description**

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