

Cook

Job ID
39358

Maple Leaf Queen's Buffet

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LOCATION	DATE POSTED	EXPIRY DATE	
180 Boulevard Hebert, Edmundston, NB New Brunswick	10-03-2026	06-03-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 17.50/hr	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

Job details

Location: 180 Boulevard Hebert, Edmundston, NB E3V 2S7

Work location: On site

Salary: 17.50 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
Prepare and cook complete meals or individual dishes and foods
Prepare dishes for customers with food allergies or intolerances
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

Sushi preparation techniques

Szechuan

Dim Sum

International

Additional information

Security and safety

Criminal record check

Medical exam

Work conditions and physical capabilities

Attention to detail

Fast-paced environment

Physically demanding

Repetitive tasks

Standing for extended periods

Work under pressure

Personal suitability

Client focus

Excellent oral communication

Reliability

Team player

Time management

Benefits

Other benefits

Free parking available

Other benefits

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

rickyxie4@gmail.com

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