

Date posted: August 12, 2018

Closing Date: March 31, 2019

!!!! EMPLOYMENT !!!!

Premium Sweets & Desserts Inc. is currently hiring Full Time Cook for their restaurant in Mississauga.

Position: Cook

Number of positions: 1

Job Description, responsibilities and other terms

- Continually liaise with Restaurant Front-house staff to meet guests' requests . Estimate food requirements and estimate food costs.
- Help the Restaurant Supervisor/Manager for inventory estimation.
- Prepare and Cook food within the time as per the order and ensure taste of the food is maintained Control wastage and try to keep the food cost low.
- Co-ordinate with other cooks and kitchen helpers.
- May need to open and/or close the restaurant time to time.
- Ensure that hygiene and kitchen safety procedures are followed.
- Ensure everything is ready before the actual cooking starts.
- Ensure the cleanliness of the kitchen all the time.
- Train new or existing kitchen staffs about the menu and cooking procedures time to time.

Experience/Qualifications:

- Completion of some secondary education or equivalent experience is required.
- 1+ years of relevant work experience.

Other Requirements:

- Flexibility to work overtime as required from time to time.
- Knowledge of English is essential.

Location of work

7025 Tomken Road, Unit 15, Mississauga, ON L5S1R6 Canada

Job Type:

Full-time permanent employment (Min 40 hours/week).

Salary:

\$15 per hour.

How to apply:

Please email resume at: jobspremiumsweets@gmail.com

No phone call please. Due to higher volume, only qualified candidates will be contacted.