



Kitchen Crew

Description

Company Operating Name: YGF Malatang Hotpot

Business Address: 1609 Pembina Highway,
Winnipeg, MB

Job Title: Kitchen Crew

Terms of Employment: Full-time or Part-time,
permanent

Language of Work: English

Work Location: On site at the restaurant

Wage: Starting from **\$17.00 per hour + tips**

Benefits: Tips, staff meal or employee discount

Duties

The Kitchen Crew member will support daily back-of-house operations in a fast-paced malatang restaurant. Main duties include:

- Prepare, wash, cut, portion, and organize food ingredients according to restaurant standards.
- Refill and maintain food items for the ingredient display area as needed.
- Assist with cooking, boiling, blanching, assembling, and preparing customer orders under the direction of cooks or supervisors.
- Prepare soup bases, sauces, seasonings, and other kitchen items according to restaurant procedures.
- Maintain cleanliness and organization of kitchen prep areas, cooking stations, storage areas, refrigerators, and freezers.
- Wash dishes, bowls, utensils, trays, pots, pans, and kitchen tools when required.

Closing Date

July 21, 2026

Categories

Services

Employer

YGF Malatang

Location

Fort Garry

Address

1609 Pembina Hwy
Winnipeg, R3T 3Y6

Job Type

Part-time

Education Level

High School

Email

ygfwinipeg@gmail.com

- Receive, check, organize, and store food supplies and kitchen materials.
- Monitor food freshness, rotation, and storage according to food safety standards.
- Remove garbage, recycling, and food waste according to restaurant procedures.
- Sweep, mop, and clean kitchen floors, walls, equipment, counters, and workstations.
- Follow food safety, hygiene, sanitation, and workplace safety procedures at all times.
- Support front counter and other kitchen staff during busy service hours when needed.
- Perform other related kitchen duties as assigned by the supervisor or restaurant manager.

Qualification

Experience:

Minimum **1 year of previous work experience** in a restaurant kitchen, kitchen helper, food preparation, dishwasher, cook assistant, or similar food service role is required.

Language:

Basic English communication is required. The employee must be able to understand workplace instructions, communicate with team members, and follow food safety and operational procedures.

Additional Requirements:

- Must be reliable, punctual, and able to maintain stable attendance.
- Must be able to work in a fast-paced restaurant kitchen environment.
- Must be able to work evening and late-night shifts as required.
- Must be able to stand for extended periods and perform repetitive tasks.
- Must be able to lift, carry, organize, and store food supplies and kitchen materials when required.
- Must be able to follow instructions and work as part of a team.
- Must be able to maintain cleanliness and follow food safety standards.
- Previous experience in Asian cuisine, hot pot, malatang, noodle, or similar restaurant operations is an asset but not required.

