



cook

Description

- 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
- Order supplies and equipment
- Supervise kitchen staff and helpers
- Maintain inventory and records of food, supplies and equipment
- Clean kitchen and work areas
- Recruit and hire staff
- Organize buffets and banquets
- Manage kitchen operations

Duties

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- Prepare and cook complete meals or individual dishes and foods
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Closing Date

September 21, 2026

Categories

Services

Employer

aburi sushi

Location

Fort Garry

Address

311 pembina hwy
winnipeg, R3Y 0G4

Job Type

Full-time

Education Level

Other

Wage

\$16.00 - \$16.00

Email

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- Recruit and hire staff
- Organize buffets and banquets
- Manage kitchen operations

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Phone

(204) 306-0888