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PERMANENT FULL TIME JOB - LOWER MAINLAND

Posted on July 1, 2024

Business Name: FLY 2 GO TRAVEL INC.

Job Location: Surrey, B.C.

Job Expires: 2025-03-12

Salary: \$41.03/hr

Pizza Cook (NOC 6322)

Immer Eins Hospitality Ltd. is currently looking for 5 Pizza Cook (five) with the opportunity to grow with the company. This position is ideal for the right candidate looking to take the next step in their career. If you excel in customer service, have previous restaurant or QSR experience than this opportunity may be right for you.

No delivery with your car, No late nights, Free Uniforms & Training, Employee Discounts when not Working, FREE food when working.

Job details

Locations: Surrey Central, Langley, B.C.

Salary: \$18.00 / hour

Vacation Pay: As per B.C. Employment Standards Act

Vacancies: 5

Hours: We are open 24*7, so hours are flexible

Employment groups: Youth, Indigenous people, Newcomers to Canada

Terms of employment: Permanent, Full time 30-40 hours / week

Start date: As soon as possible

Employment conditions: Overtime, Day, Evening, Shift, Weekend, Night

Job requirements



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Languages English

Education Completion of secondary school

Experience 1 to less than 7 months

Position Summary: Prepare pizzas out of our menu and based on custom orders. Mixing ingredients, molding the dough, applying sauce and toppings, and preparing other foods such as stuffed bread or rolls. Bake a wide variety of pizza dough, including thin crust, thick crust and cheese – stuffed. Schedule and supervise kitchen helpers. Oversee kitchen operations. Wash and chop vegetables (for example, tomatoes, peppers, onions and mushrooms) Cut, slice and grill meats like chicken, ham and beef. Maintain inventory and records of food, supplies and equipment. Use less traditional ingredients to appeal to a larger audience (for example, vegan cheese and gluten-free flour) Maintain a clean cooking station and sterilize equipment. Set up and oversee buffets. Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies. Hire and train kitchen staff.

Work Conditions and Physical Capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Personal Suitability

Effective interpersonal skills

Flexibility

Team player

Excellent oral communication

Client focus

How to apply

By email: careersimmereinshosp@gmail.com

Intended job posting audience

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

