



## BBQ Meat Cutter

**Posted by:** Ka Ka Foods Ltd.

**Posting date:** 29-Jan-2024      **Closing date:** 27-Jul-2024

**Education:** Secondary School

**Language:** English

**Job location:** Richmond

**Salary:** \$23

**Years of Experience:** 5 years

**Vacancy:** 2

**Job Type:** Full Time

**Job id:** CAJ5856663

Expired

## Job description:

### Company & Job Description

Nestled in the vibrant culinary landscape of North America, Hong Kong BBQ Master emerges as a premier Chinese BBQ restaurant, celebrated by esteemed figures such as Seth Rogan and David Chang. Our establishment prides itself on offering a diverse array of BBQ delicacies, each meticulously crafted to meet the discerning tastes of our customers. Our menu's crown jewel, the honey-glazed charsiu, epitomizes our commitment to culinary finesse. Enveloped in a subtly sweet crust, this delicacy features juicy and tender pork, capturing the essence of traditional Chinese BBQ. We cater to various preferences, offering everything from the balanced half-fat, half-lean cuts to the exquisite 'plum blossom head' cut, renowned for its supreme tenderness.

We are excited to extend an invitation for the position of Meat Cutter to join the vibrant team at Hong Kong BBQ Master. The ideal candidate will flourish in our energetic and passionate environment, driven by a team-focused ethos. Our restaurant is not just about serving food; it's an immersive experience. From enjoying our renowned charsiu in the unique setting of our underground parking lot to relishing a plateful of our expertly roasted meats over freshly cooked rice in our inviting dining space, each meal is a celebration of flavours. At Hong Kong BBQ Master, we offer not just a meal but a journey of culinary discovery, accessible yet luxurious, where every dish is a discovery in flavour and craftsmanship.

### **Key Responsibilities**

- Skillfully cut, trim, and prepare various types of meats, including pork, duck, and chicken, following traditional Chinese BBQ techniques. Ensure each cut meets our strict quality standards, focusing on precision and consistency.
- Apply our signature marinades and seasonings to meats, ensuring each piece is perfectly coated and ready for cooking. Understand the nuances of our unique recipes and adhere strictly to them.
- Regularly clean and maintain cutting tools and equipment. Ensure the work area is hygienic and always adheres to food safety regulations.
- Assist in managing meat inventory, including receiving, inspecting, and storing meat upon delivery. Ensure stock rotation and monitor the freshness and quality of the meat.
- Work closely with other kitchen staff, including chefs and cooks, to ensure timely preparation and availability of meats for cooking and serving.
- Consistently assess the quality of meat cuts and prepared products, making adjustments as needed to meet the high standards of our restaurant.
- Occasionally interact with customers, providing insights into our meat selection and preparation methods, enhancing their dining experience.

### **Qualifications & Skills**

- Completion of secondary education is required.
- Minimum 6 months of work experience as a meat cutter, preferably in a fast-paced restaurant environment.
- Knowledge of BBQ meat preparation is highly desirable.
- Strong understanding of food safety and hygiene practices.
- Excellent knife skills and attention to detail.
- Ability to work efficiently in a team and under pressure.
- Good communication and interpersonal skills.

**Job Location**

145-4651 NO.3 Road,  
Richmond, B.C,  
Canada V6X 2C4

**Terms of Employment**

Terms of contract: Full-time

**Wage & Benefits**

\$23.00 per hour, 40 hours per week  
Vacation & Paid Time Off

**How to Apply**

If you think you may be a great fit with our team, please send your resume by email to [kakafoods12@outlook.com](mailto:kakafoods12@outlook.com) with the subject of "BBQ Meat Cutter."

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