



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

Toll Free Fax: (877) 825-7564

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Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/22

Cook

Job ID	04-A3-55-BC-5F-EB	
Web Address	https://careers.indigenous.link/viewjob?jobname=04-A3-55-BC-5F-EB	
Company	Haldi Fine Indian Cuisine	
Location	Jasper, Alberta	
Date Posted	From: 2024-05-15	To: 2024-11-11
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$17.00 hourly / 32 to 40 hours per Week	
Languages	English	

Description

620 Connaught Dr Jasper, AB T0E 1E0

Terms of employment

Permanent employment

Full time

Day, Evening, Flexible Hours, Morning, Overtime, Shift, Weekend
vacancies 4

Overview

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Responsibilities

Tasks

Prepare and cook complete meals or individual dishes and foods

Prepare dishes for customers with food allergies or intolerances

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

Supervision

Cook (general)

Additional information

Work conditions and physical capabilities

Attention to detail

Fast-paced environment

Handling heavy loads

Overtime required

Physically demanding

Repetitive tasks

Standing for extended periods

Work under pressure
Personal suitability
Client focus
Dependability
Excellent oral communication
Flexibility
Initiative
Judgement
Organized
Reliability
Team player
Time management

Who can apply to this job

The employer accepts applications from:

Canadian citizens and permanent or temporary residents of Canada.

How to Apply

By email

haldijasper@gmail.com

Job Board Posting

Date Printed: 2024/07/22

Cook

Job ID	4BFB7D3EB7D40
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=4BFB7D3EB7D40
Company	Haldi Fine Indian Cuisine
Location	Jasper, Alberta
Date Posted	From: 2024-05-15 To: 2024-11-11
Job	Type: Full-time Category: Food Services
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Job Board Posting

NoExperienceNeeded.ca
your place for a first step or a fresh start

Date Printed: 2024/07/22

Cook

Job ID	0A57D08147C0E
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=0A57D08147C0E
Company	Haldi Fine Indian Cuisine
Location	Jasper, Alberta
Date Posted	From: 2024-05-15 To: 2024-11-11
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$17.00 hourly / 32 to 40 hours per Week
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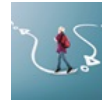
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Job Board Posting



APathForAll.com
Refugees & Asylum Seekers...

Date Printed: 2024/07/22

Cook

Job ID	AC2583CBB0
Web Address	https://apathforall.com/viewjob?jobname=AC2583CBB0
Company	Haldi Fine Indian Cuisine
Location	Jasper, Alberta
Date Posted	From: 2024-05-15 To: 2024-11-11
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$17.00 hourly / 32 to 40 hours per Week
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