

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 L9 P23 R4074 HWY 596 - Box 109 Keewatin, ON P0X 1C0

Date Printed: 2024/07/20



Cook

Job ID 11-78-53-72-75-49

Web Address https://careers.indigenous.link/viewjob?jobname=11-78-53-72-75-49

Company Maurya East Indian Roti

Location Toronto, Ontario

Date Posted From: 2024-06-04 To: 2024-12-01

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$18 per hour for 40 hours per week

Languages English

Description

Maurya East Indian Roti 150 East Liberty Street Toronto ON urgently require 1 Cook to prepare a variety of North & South Indian dishes.

Job Type: Permanent full time position.

Must be available to work in shifts & on weekends. Overtime: 1.5 times the wage after 44 hours per week

Experience

1-2 years

Education Requirements

Secondary schooling

Essential Skills

- Plan, cook and implement menus as per restaurant's style and standards.
- Ensure that all meals are served according to the restaurant's quality standards;
- Must have complete knowledge of how to operate cooking equipment like grills, fryers, griddles etc.;
- Determine size of food portions and estimate food requirements and costs;
- Accurately follow all special customer instructions;
- Cook "Special of the day" meals;
- Control costs and quality by adhering to food preparation standards;
- Adhere to health and safety policies and procedures by maintain a safe and hygienic work place;
- Maintain proper use of kitchen equipment and gadgets;
- Oversee kitchen operations and supervise kitchen staff

Work Environment

Restaurant

Additional Skills

Must be hardworking, organized, dedicated and capable of working in a fast paced environment

How to Apply

Date Printed: 2024/07/20



Cook

Job ID 4C17B1942C9E9

Web Address http://NewCanadianWorker.ca/viewjob?jobname=4C17B1942C9E9

Company Maurya East Indian Roti

Location Toronto, Ontario

Date Posted From: 2024-06-04 To: 2024-12-01

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How to Apply

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

Cook

Job ID 524DAB47E9D81

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=524DAB47E9D81

Company Maurya East Indian Roti

Location Toronto, Ontario

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How to Apply

Date Printed: 2024/07/20





Cook

Job ID 958F2A59D7

Web Address https://apathforall.com/viewjob?jobname=958F2A59D7

Company Maurya East Indian Roti

Location Toronto, Ontario

Date Posted From: 2024-06-04 To: 2024-12-01

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$18 per hour for 40 hours per week

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