



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	14-D7-44-C3-32-E0
Web Address	https://careers.indigenous.link/viewjob?jobname=14-D7-44-C3-32-E0
Company	255509 Alberta Ltd. O/A Austin's Bar and Grill
Location	Calgary, Alberta
Date Posted	From: 2024-05-13 To: 2024-11-09
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$18.00 Hourly / 40 Hours Per Week
Languages	English

Description

Terms of employment: Permanent employment, Full time, Day, Evening, Night, Weekend, Shift

Number of Positions: 2

Job Location: 11 - 11625 Elbow Drive SW, Calgary, AB T2W 1G8

Benefits: Free meals during shift

Education: Secondary (high) school graduation certificate

Experience: 2 years to less than 3 years

Work setting: Restaurant

Tasks:

Prepare and cook complete meals or individual dishes and foods; Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies; 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

Supervision: Cook (general)

Work conditions and physical capabilities: Attention to detail, Fast-paced environment, Handling heavy loads, Physically demanding, Repetitive tasks, Standing for extended periods, Work under pressure

Personal suitability: Client focus, Dependability, Flexibility, Initiative, Judgement, Organized, Reliability, Team player

How to Apply

By email: austins1@telus.net

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/22

Cook

Job ID	F6DC22738CEBF
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=F6DC22738CEBF
Company	255509 Alberta Ltd. O/A Austin's Bar and Grill
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