



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

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/21

Sous Chef

Job ID	1B-4E-69-0B-00-3E
Web Address	https://careers.indigenous.link/viewjob?jobname=1B-4E-69-0B-00-3E
Company	Jennifer Lloyd, Elizabeth Young Db. Stowel Lake Farm
Location	Salt Spring Island, British Columbia
Date Posted	From: 2024-05-29 To: 2024-11-25
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Languages	English Language Ability

Description

Job Duties:

- Prepare and delegate the production of food items for a large group of people three times per day, including for customers with food allergies and other sensitivities.
- Follow recipes and directions provided by head chef.
- Help oversee kitchen operations and the preparation of goods for the farm stand.
- Supervise, instruct and train subordinate cooks and kitchen helpers.
- Assist with menu planning and development.
- Demonstrate new cooking techniques and equipment to kitchen staff.
- Open and close the kitchen.
- Comply with guidelines and standard operating procedures.
- Oversee kitchen operations and food service areas to ensure high standards of cleanliness.

Employment Requirements:

- Minimum 3 to 5 years of commercial cooking experience.
- Experience preparing vegetarian cuisine, and cooking with a "food as medicine" and health eating mindset.
- Ability to cook and plan menu using seasonal ingredients with a focus on farm to table and sustainable cuisine.
- Strong leadership, communication and organizational skills.
- Ability to perform well under pressure, with an attention to detail.
- Willingness to follow direction and be self-initiating when required and appropriate.
- Completion of secondary school.
- English language ability.
- Ability to lift 30 lbs.

Terms of Employment:

- \$22.50 per hour.
- Permanent position.
- Full-time (30 to 40 hours per week).
- Physically demanding.
- Standing for extended periods of time.

Location:

- 190 Reynolds Road, Salt Spring Island, BC, V8K 1Y2

How to Apply

Please email your resume to sfinquiries@gmail.com.

Job Board Posting

Date Printed: 2024/07/21

Sous Chef

Job ID	3977AB5035A84
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=3977AB5035A84
Company	Jennifer Lloyd, Elizabeth Young Db. Stowel Lake Farm
Location	Salt Spring Island, British Columbia
Date Posted	From: 2024-05-29 To: 2024-11-25
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Job Board Posting

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

Date Printed: 2024/07/21

Sous Chef

Job ID	CE4B4657FE3D9
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=CE4B4657FE3D9
Company	Jennifer Lloyd, Elizabeth Young Db. Stowel Lake Farm
Location	Salt Spring Island, British Columbia
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