



# 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

## Pizza Cook

<b>Job ID</b>	<b>3A-AC-00-CA-71-56</b>
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=3A-AC-00-CA-71-56">https://careers.indigenous.link/viewjob?jobname=3A-AC-00-CA-71-56</a>
<b>Company</b>	Pizza Depot
<b>Location</b>	Brampton, Ontario
<b>Date Posted</b>	From: 2024-05-15 To: 2024-11-11
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$17.00 Per Hour/ 35-40 Hours Per Week
<b>Languages</b>	English

### Description

Pizza Depot c/o 2807662 Ontario Inc., located at 900 Raylawson Blvd, Unit # 9, Brampton, ON, L6Y 5J6 is looking for Pizza Cook on permanent full-time basis.

No. of Positions: 1

Main Duties of the Pizza Cook (NOC 63200):

- Prepare and cook variety of Pizzas according to recipes and instructed by shift manager.
- Prepare pizza ingredients such as dough, sauces, and toppings.
- Prepare and cook pizzas for customers with instructions on food allergies or intolerances.
- Maintain and clean cooking equipment such as oven and dough mixer.
- Responsible to ensure quality of food served.
- Maintain a clean and orderly kitchen area.
- Schedule, supervise kitchen helpers and train new staff.
- Overseas daily kitchen operations and adhere to safe work practices.
- Keep records of the quantities of food used.
- Stocks and maintains sufficient levels of food products to assure smooth service period.

### Experience

Minimum six months of experience in related field is required.

### Education Requirements

Completion of secondary school is required.

Food Handler Certification is required.

### How to Apply

[raylawsonpizzadepot1@gmail.com](mailto:raylawsonpizzadepot1@gmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/22

## Pizza Cook

<b>Job ID</b>	<b>DE9FA67C4A100</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=DE9FA67C4A100">http://NewCanadianWorker.ca/viewjob?jobname=DE9FA67C4A100</a>	
<b>Company</b>	Pizza Depot	
<b>Location</b>	Brampton, Ontario	
<b>Date Posted</b>	From: 2024-05-15	To: 2024-11-11
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# Job Board Posting

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

Date Printed: 2024/07/22

## Pizza Cook

<b>Job ID</b>	<b>5BC04BFFB20D2</b>
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=5BC04BFFB20D2">http://NoExperienceNeeded.ca/viewjob?jobname=5BC04BFFB20D2</a>
<b>Company</b>	Pizza Depot
<b>Location</b>	Brampton, Ontario
<b>Date Posted</b>	From: 2024-05-15 To: 2024-11-11
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
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