



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: 2024/07/20

Pastry Cook

Job ID	59-AF-4F-F4-71-61
Web Address	https://careers.indigenous.link/viewjob?jobname=59-AF-4F-F4-71-61
Company	2350651 Alberta Ltd. O/a Jumble Eats Restaurant
Location	Red Deer, Alberta
Date Posted	From: 2024-06-03 To: 2024-11-30
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$16.00 Hourly / 40 Hours Per Week
Languages	English

Description

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

Number of Positions: 1

Benefits: Dental plan, Healthcare plan, Pension plan, Free Meals during shift

Education: Secondary (high) school graduation certificate

Experience: 2 years to less than 3 years

Work setting: Restaurant

Tasks:

Determine the size of food portions and costs; Plan menus and estimate food requirements for their realization; Requisition food and kitchen 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, Demonstrating skill in baking pastries, desserts, cakes, cookies and sweets

Food Specialties: Desserts and pastries

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: jumbleeats@gmail.com

Job Board Posting

Date Printed: 2024/07/20

Pastry Cook

Job ID	62DAD3AEB20B0
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=62DAD3AEB20B0
Company	2350651 Alberta Ltd. O/a Jumble Eats Restaurant
Location	Red Deer, Alberta
Date Posted	From: 2024-06-03 To: 2024-11-30
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