



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: 2024/07/21

Chef De Partie

Job ID	60-F6-38-B2-51-BE	
Web Address	https://careers.indigenous.link/viewjob?jobname=60-F6-38-B2-51-BE	
Company	Wad Holding Ltd. Db. Irish Times Pub	
Location	Victoria, British Columbia	
Date Posted	From: 2024-05-30	To: 2024-11-26
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 menu items.
- Adhere to standardized recipes and food specifications.
- Help oversee kitchen operations and food service areas.
- Supervise and instruct cooks and other kitchen staff.
- Train cooks in the preparation, cooking, garnishing and handling of food.
- Oversee the line and monitor cook progress and flow of service.
- Ensure that station opening and closing procedures are carried out to standard.
- Assist in interviewing and selecting new cooks and kitchen staff.
- Work with the Sous-Chef and Executive Chef to create new recipes and to plan menus.
- Monitor food and labour costs, and inventory levels.
- Maintain a clean and sanitary work environment.

Employment Requirements

- Minimum 3 years of commercial cooking experience.
- Ability to work efficiently, multi-task and perform well under pressure.
- Strong communication and organizational skills.
- Leadership ability.
- English language ability.
- Completion of secondary school.

Job Details

- \$22.50 per hour.
- Permanent, full-time (at least 30 hours per week) position.
- Physically demanding.
- Fast-paced environment.
- Standing for extended periods of time.
- Day, evening, night and weekend shifts.

Location

- 1200 Government St., Victoria, BC, V8W 1Y2

How to Apply

Please email your resume to careers@vicpubco.ca

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/21

Chef De Partie

Job ID	0C1AD8430FE0E	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=0C1AD8430FE0E	
Company	Wad Holding Ltd. Db. Irish Times Pub	
Location	Victoria, British Columbia	
Date Posted	From: 2024-05-30	To: 2024-11-26
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Job Board Posting

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

Date Printed: 2024/07/21

Chef De Partie

Job ID	533AED44392FB	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=533AED44392FB	
Company	Wad Holding Ltd. Dba. Irish Times Pub	
Location	Victoria, British Columbia	
Date Posted	From: 2024-05-30	To: 2024-11-26
Job	Type: Full-time	Category: Food Services
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