



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

Cook (NOC 63200)

Job ID	77-55-93-95-E4-75	
Web Address	https://careers.indigenous.link/viewjob?jobname=77-55-93-95-E4-75	
Company	Patsy's Place Ltd	
Location	Cochrane, Alberta	
Date Posted	From: 2024-05-23	To: 2024-11-19
Job	Type: Full-time	Category: Food Services
Job Salary	\$17/hour, 30-40 hours/week	
Languages	English	

Description

Patsy's Place Ltd. is in need of a Cook

Employment Terms: Full Time - Permanent

Duties and Responsibilities:

1. Prepare and cook a variety of dishes, ensuring high quality and taste.
2. Follow established recipes and portion control guidelines.
3. Adhere to food safety and sanitation standards during all stages of food preparation.
4. Assist in the development of menus, considering factors such as seasonality, cost, and customer preferences.
5. Contribute creative ideas for new dishes and presentations.
6. Monitor and manage inventory levels of ingredients and supplies.
7. Clean and sanitize all cooking surfaces and contribute to overall health code cleaning standards
8. Coordinate with the kitchen manager to place orders and receive deliveries.
9. Demonstrate proficiency in various cooking techniques, including grilling, sauteing, frying, baking, and others.
10. Ensure proper use and maintenance of kitchen equipment.
11. Perform other related tasks as assigned

Working Hours: 6-8 hours/day, shift work between 9:00 AM to 9:00 PM; 2 varied days off per week

Work Location: 800 Griffin Rd, Cochrane, Alberta, Canada T4C 2B8

Employment Requirements:

- Good communication and listening skills are required.
- Ability to work calmly and effectively under pressure.
- Must have knowledge of various cooking procedures and methods (grilling, baking, boiling, etc.).
- Ability to follow all sanitation procedures.

Experience

At least 1-year commercial cooking experience is required

Education Requirements

Completion of secondary school is required

How to Apply

Mail or E-mail resume

Business Location: 800 Griffin Rd, Cochrane, Alberta, Canada T4C 2B8

E-mail: patsysplace3@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/21

Cook (NOC 63200)

Job ID	A8E0A41C91DD3	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=A8E0A41C91DD3	
Company	Patsy's Place Ltd	
Location	Cochrane, Alberta	
Date Posted	From: 2024-05-23	To: 2024-11-19
Job	Type: Full-time	Category: Food Services
Job Salary	\$17/hour, 30-40 hours/week	
Languages	English	

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Job Board Posting

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

Date Printed: 2024/07/21

Cook (NOC 63200)

Job ID	37FD8F39C8F1F	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=37FD8F39C8F1F	
Company	Patsy's Place Ltd	
Location	Cochrane, Alberta	
Date Posted	From: 2024-05-23	To: 2024-11-19
Job	Type: Full-time	Category: Food Services
Job Salary	\$17/hour, 30-40 hours/week	
Languages	English	

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E-mail: patsysplace3@gmail.com

Job Board Posting



APathForAll.com
Refugees & Asylum Seekers...

Date Printed: 2024/07/21

Cook (NOC 63200)

Job ID	E74BFC4643	
Web Address	https://apathforall.com/viewjob?jobname=E74BFC4643	
Company	Patsy's Place Ltd	
Location	Cochrane, Alberta	
Date Posted	From: 2024-05-23	To: 2024-11-19
Job	Type: Full-time	Category: Food Services
Job Salary	\$17/hour, 30-40 hours/week	
Languages	English	

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