



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

| | |
|-----------------------|---|
| Job ID | 7F-67-ED-74-E6-F8 |
| Web Address | https://careers.indigenous.link/viewjob?jobname=7F-67-ED-74-E6-F8 |
| Company | Clay Oven Restaurant Ltd. |
| Location | Calgary, Alberta |
| Date Posted | From: 2024-05-16 To: 2024-11-12 |
| Job | Type: Full-time Category: Food Services |
| Job Start Date | As soon as possible |
| Job Salary | \$17.00 to \$20.00 per hour (to be negotiated), 67-80 hours bi-weekly |
| Languages | English |

Description

Vacancy: 3

Permanent, full-time

Employment Conditions: Day, Evening, Morning, Weekend, Flexible Hours

Education: Secondary (high) school graduation certificate or equivalent experience

Experience: 7 months to less than 1 year

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; Prepare and cook complete meals or individual dishes and foods; Prepare dishes for customers with food allergies or intolerances; 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; Organize buffets and banquets; Manage kitchen operations

Cuisine Specialty: East Indian

Work Conditions and Physical Capabilities: Attention to detail, repetitive tasks, standing for extended periods

Personal Suitability: Client focus, excellent oral communication, flexibility, organized, team player, time management, ability to multitask

Benefits: Gratuities, free parking available and other benefits

How to Apply

Email:

clayovencalgary@gmail.com

Mail:

3131 27 St NE Suite 1

Calgary, AB T1Y 0B3

(Include cover letter & resume)

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/21

Cook

| | |
|-----------------------|---|
| Job ID | 32F6AD11259E7 |
| Web Address | http://NewCanadianWorker.ca/viewjob?jobname=32F6AD11259E7 |
| Company | Clay Oven Restaurant Ltd. |
| Location | Calgary, Alberta |
| Date Posted | From: 2024-05-16 To: 2024-11-12 |
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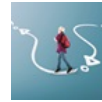
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Calgary, AB T1Y 0B3

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Job Board Posting



APathForAll.com
Refugees & Asylum Seekers...

Date Printed: 2024/07/21

Cook

| | |
|-----------------------|---|
| Job ID | B3187CC42C |
| Web Address | https://apathforall.com/viewjob?jobname=B3187CC42C |
| Company | Clay Oven Restaurant Ltd. |
| Location | Calgary, Alberta |
| Date Posted | From: 2024-05-16 To: 2024-11-12 |
| Job | Type: Full-time Category: Food Services |
| Job Start Date | As soon as possible |
| Job Salary | \$17.00 to \$20.00 per hour (to be negotiated), 67-80 hours bi-weekly |
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