



# 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: 2024/07/30

## Baker (NOC 63202)

<b>Job ID</b>	<b>8A-BB-80-59-17-0D</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=8A-BB-80-59-17-0D">https://careers.indigenous.link/viewjob?jobname=8A-BB-80-59-17-0D</a>	
<b>Company</b>	Patel Family And Associate Business Ltd. O/a Cobs Bread Bakery	
<b>Location</b>	Fort St. John, British Columbia	
<b>Date Posted</b>	From: 2024-07-12	To: 2025-01-08
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$17.25/ Hour For 32 Hours / Week	
<b>Languages</b>	English	

### Description

Vacancies: 2

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

Job requirements

Work Conditions and Physical Capabilities

Attention to detail, Repetitive tasks

Tasks

Prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings according to recipes or special customer orders

Bake mixed dough and batters

Prepare special orders

Train staff

Ensure that the quality of products meets established standards

Inspect kitchen and food service areas

Operate machinery

Organize and maintain inventory

Draw up production Schedules

### Experience

2 years to less than 3 years

### Education Requirements

Secondary (high) school graduation certificate

### Other

Business and Job location: 9317 96th Street suite 102 Fort St. John, BC V1J 6V5

### How to Apply

By email

[jobspatelfamilyandassociateltd@outlook.com](mailto:jobspatelfamilyandassociateltd@outlook.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/30

## Baker (NOC 63202)

<b>Job ID</b>	<b>A1E9C2C1E1302</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=A1E9C2C1E1302">http://NewCanadianWorker.ca/viewjob?jobname=A1E9C2C1E1302</a>	
<b>Company</b>	Patel Family And Associate Business Ltd. O/a Cobs Bread Bakery	
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# Job Board Posting

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

Date Printed: 2024/07/30

## Baker (NOC 63202)

<b>Job ID</b>	<b>D6B0C370F07EF</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=D6B0C370F07EF">http://NoExperienceNeeded.ca/viewjob?jobname=D6B0C370F07EF</a>	
<b>Company</b>	Patel Family And Associate Business Ltd. O/a Cobs Bread Bakery	
<b>Location</b>	Fort St. John, British Columbia	
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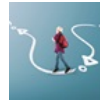
Business and Job location: 9317 96th Street suite 102 Fort St. John, BC V1J 6V5

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# Job Board Posting



**APathForAll.com**  
Refugees & Asylum Seekers...

Date Printed: 2024/07/30

## Baker (NOC 63202)

<b>Job ID</b>	<b>1EFB53B5DA</b>
<b>Web Address</b>	<a href="https://apathforall.com/viewjob?jobname=1EFB53B5DA">https://apathforall.com/viewjob?jobname=1EFB53B5DA</a>
<b>Company</b>	Patel Family And Associate Business Ltd. O/a Cobs Bread Bakery
<b>Location</b>	Fort St. John, British Columbia
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