



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: 2024/07/19

Pastry Cook

Job ID	9F-9C-EE-9A-0E-CD	
Web Address	https://careers.indigenous.link/viewjob?jobname=9F-9C-EE-9A-0E-CD	
Company	The Wickaninnish Inn	
Location	Tofino, British Columbia	
Date Posted	From: 2024-06-14	To: 2024-12-11
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$20.00 per hour	
Languages	English	

Description

Join our Culinary Team as a Pastry Cook, where you have the opportunity to learn and grow in a Relais & Chateaux property also recognized as a Forbes, AAA 4-Diamond Resort and T&L World's Best Hotel.

We are dedicated to fostering a culture of belonging where every individual is appreciated and valued for who they are. We are passionate about providing a supportive environment for our team, delivering excellence to our guests while achieving the highest sustainability practices, and creating a lasting legacy for our families and communities.

The Pastry cook will assist with daily hands-on production and presentation of a wide range of products made from scratch in the kitchen of The Pointe Restaurant. The Pastry Cook will also assist in maintaining the highest level of culinary excellence.

Expand your culinary knowledge by using the highest quality ingredients on the West Coast. You will be afforded an opportunity to learn from some of our country's culinary leaders in a setting that is one of the most beautiful places on earth.

We are passionate about good food! And, to join our Culinary team, you must be, too. Our culinary offerings are an immense source of pride at the Inn; we make our food from scratch using the finest ingredients. We source our produce locally and seasonally, so our menu is always changing, and variety from innovation-with no sacrifice to quality-is always at the heart of what we do. Our kitchen is a fast-paced environment, and team members need to be excellent multi-taskers, detail-oriented and have a positive demeanour.

Paid overtime. Shared accommodation available for candidates that meet our eligibility criteria.

As a Pastry Cook you will have:

• A calm and approachable nature.

• Passion about your craft, love food, love fresh ingredients!

• Attention to detail.

• The ability to thrive in a multi-tasking, fast paced working environment.

• Good communication skills, both verbal and written.

• Good time management and organizational skills.

• The ability to prepare and complete dishes.

• The ability to successfully manage special requests, dietary requirements, menu changes.

• Flexibility with last minute requests/changes all while maintaining standards.

• The ability to maintain inventory and records of food, supplies, and equipment.

• The ability to maintain a clean work area.

• Minimum 1-year previous cooking experience in a fine dining establishment or similar.

• A mutual understanding of your employment duration will be determined during your interview.

Experience

• Previous fine dining establishment or similar experience

• 2 years to less than 3 years

Education Requirements

Other trades certificate or diploma

Essential Skills

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

Maintain inventory and records of food, supplies and equipment

Clean kitchen and work areas

Work Environment

Attention to detail

Fast-paced environment

Standing for extended periods

Work under pressure

How to Apply

By email

jobs@wickinn.com

Job Board Posting



Date Printed: 2024/07/19

Pastry Cook

Job ID	3EF0F5B3643C8
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=3EF0F5B3643C8
Company	The Wickaninnish Inn
Location	Tofino, British Columbia
Date Posted	From: 2024-06-14 To: 2024-12-11
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$20.00 per hour
Languages	English

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Job Board Posting

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

Date Printed: 2024/07/19

Pastry Cook

Job ID	8588379314D31	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=8588379314D31	
Company	The Wickaninnish Inn	
Location	Tofino, British Columbia	
Date Posted	From: 2024-06-14	To: 2024-12-11
Job	Type: Full-time	Category: Food Services
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