



# 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

## Cook

<b>Job ID</b>	<b>AC-05-47-73-C2-35</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=AC-05-47-73-C2-35">https://careers.indigenous.link/viewjob?jobname=AC-05-47-73-C2-35</a>	
<b>Company</b>	Chili Hut	
<b>Location</b>	Calgary, Alberta	
<b>Date Posted</b>	From: 2024-06-14	To: 2024-12-11
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$17.00/ Hr	
<b>Languages</b>	English	

### Description

Your duties and responsibilities will include the following:

- Prepare and cook complete meals or individual dishes according to Chili Hut's recipes and standards.
- Maintain a clean and organized kitchen environment.
- Ensure all food is prepared in a safe and sanitary manner, adhering to health and safety regulations.
- Assist in the development of new menu items and specials.
- Monitor food inventory and communicate supply needs to the kitchen manager.
- Train and supervise kitchen staff as needed.
- Maintain accurate records of food preparation, inventory, and waste.
- Work efficiently in a fast-paced environment to meet customer demand.

### Personal Suitability

Flexibility, Team player, Reliability, Initiative, Client focus, Dependability, Organized

### Experience

At least 1 year of relevant working experience

### Education Requirements

Completion of High School

### Other

Work Location:

11-222 16 Ave NE, Calgary, AB T2E 1J8

### How to Apply

Send your resume to:

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

\*Only qualified candidates may be contacted.

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/19

## Cook

<b>Job ID</b>	<b>7113620ACE918</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=7113620ACE918">http://NewCanadianWorker.ca/viewjob?jobname=7113620ACE918</a>	
<b>Company</b>	Chili Hut	
<b>Location</b>	Calgary, Alberta	
<b>Date Posted</b>	From: 2024-06-14	To: 2024-12-11
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$17.00/ Hr	
<b>Languages</b>	English	

### Description

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# Job Board Posting

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

Date Printed: 2024/07/19

## Cook

<b>Job ID</b>	<b>C31ED898AAEB2</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=C31ED898AAEB2">http://NoExperienceNeeded.ca/viewjob?jobname=C31ED898AAEB2</a>	
<b>Company</b>	Chili Hut	
<b>Location</b>	Calgary, Alberta	
<b>Date Posted</b>	From: 2024-06-14	To: 2024-12-11
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$17.00/ Hr	
<b>Languages</b>	English	

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