



# 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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# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/12

## Sous Chef

<b>Job ID</b>	<b>CZ-YP-GW-02-18-42</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=CZ-YP-GW-02-18-42">https://careers.indigenous.link/viewjob?jobname=CZ-YP-GW-02-18-42</a>	
<b>Company</b>	Mirza Inc.	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2024-07-08	To: 2025-01-04
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$55,000 Annually	
<b>Languages</b>	English	

### Description

Tasks:

- Maintain records of food costs, consumption, sales and inventory
- Demonstrate new cooking techniques and new equipment to cooking staff
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Supervise cooks and other kitchen staff
- Prepare and cook food on a regular basis, or for special guests or functions
- Prepare and cook meals or specialty foods
- Estimate food requirements and food and labour costs
- Prepare dishes for customers with food allergies or intolerances
- Recruit and hire staff
- Train staff in preparation, cooking and handling of food
- Leading/instructing individuals
- Personal Suitability
- Organized
- Reliability
- Team player
- Work Conditions and Physical Capabilities
- Fast-paced environment
- Work under pressure
- Attention to detail
- Standing for extended periods

### Experience

2 years to less than 3 years

### Education Requirements

Secondary (high) school graduation certificate

**How to Apply**

By email

[miramirarecruitment@gmail.com](mailto:miramirarecruitment@gmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/12

## Sous Chef

<b>Job ID</b>	<b>NCW001250</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=NCW001250">http://NewCanadianWorker.ca/viewjob?jobname=NCW001250</a>	
<b>Company</b>	Mirza Inc.	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2024-07-08	To: 2025-01-04
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$55,000 Annually	
<b>Languages</b>	English	

### Description

Tasks:

Maintain records of food costs, consumption, sales and inventory

Demonstrate new cooking techniques and new equipment to cooking staff

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Create new recipes

Instruct cooks in preparation, cooking, garnishing and presentation of food

Supervise cooks and other kitchen staff

Prepare and cook food on a regular basis, or for special guests or functions

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Standing for extended periods

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# Job Board Posting

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

Date Printed: 2024/07/12

## Sous Chef

<b>Job ID</b>	<b>UQZMIIOJ20945</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=UQZMIIOJ20945">http://NoExperienceNeeded.ca/viewjob?jobname=UQZMIIOJ20945</a>	
<b>Company</b>	Mirza Inc.	
<b>Location</b>	Toronto, Ontario	
<b>Date Posted</b>	From: 2024-07-08	To: 2025-01-04
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
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