



# 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: 2024/07/18

## Cook

<b>Job ID</b>	<b>DJ-QU-VO-12-27-27</b>
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=DJ-QU-VO-12-27-27">https://careers.indigenous.link/viewjob?jobname=DJ-QU-VO-12-27-27</a>
<b>Company</b>	Ryuko Inc.
<b>Location</b>	Calgary, Alberta
<b>Date Posted</b>	From: 2024-07-10 To: 2025-01-06
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$17.00 To \$18.00 Hourly (To Be Negotiated) / 35 To 40 Hours Per Week
<b>Languages</b>	English

### Description

Location: Calgary, AB, T2J 7E5

Terms of Employment: Permanent employment, Full time

Vacancies: 3 Vacancies

Tasks:

Prepare and cook complete meals or individual dishes and foods

Prepare dishes for customers with food allergies or intolerances

Prepare and cook special meals for patients as instructed by dietitian or chef

Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies

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

Recruit and hire staff

Manage kitchen operations

Work conditions and physical capabilities:

Attention to detail

Fast-paced environment

Physically demanding

Repetitive tasks

Standing for extended periods

Work under pressure

Personal suitability:

Client focus

Dependability

Flexibility

Organized

Reliability

Team player

### Experience

2 years to less than 3 years

### Education Requirements

Secondary (high) school graduation certificate

**How to Apply**

By email -

hiringryuko@gmail.com

By mail -

13200 Macleod Tr SE

Calgary, AB

T2J 7E5

# Job Board Posting

Date Printed: 2024/07/18

## Cook

<b>Job ID</b>	<b>NCW001251</b>
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=NCW001251">http://NewCanadianWorker.ca/viewjob?jobname=NCW001251</a>
<b>Company</b>	Ryuko Inc.
<b>Location</b>	Calgary, Alberta
<b>Date Posted</b>	From: 2024-07-10 To: 2025-01-06
<b>Job</b>	Type: Full-time Category: Food Services
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# Job Board Posting

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

Date Printed: 2024/07/18

## Cook

<b>Job ID</b>	<b>ITSVREWK20946</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=ITSVREWK20946">http://NoExperienceNeeded.ca/viewjob?jobname=ITSVREWK20946</a>	
<b>Company</b>	Ryuko Inc.	
<b>Location</b>	Calgary, Alberta	
<b>Date Posted</b>	From: 2024-07-10	To: 2025-01-06
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$17.00 To \$18.00 Hourly (To Be Negotiated) / 35 To 40 Hours Per Week	
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