



# 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: 2024/07/21

## Chef De Partie

<b>Job ID</b>	<b>E5-C9-C6-B2-D6-BA</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=E5-C9-C6-B2-D6-BA">https://careers.indigenous.link/viewjob?jobname=E5-C9-C6-B2-D6-BA</a>	
<b>Company</b>	Wad Holding Ltd. Dba. Bard & Banker Pub	
<b>Location</b>	Victoria, British Columbia	
<b>Date Posted</b>	From: 2024-05-30	To: 2024-11-26
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Languages</b>	English Language Ability	

### Description

#### Job Duties

- Prepare and delegate the production of menu items.
- Adhere to standardized recipes and food specifications.
- Help oversee kitchen operations and food service areas.
- Supervise and instruct cooks and other kitchen staff.
- Train cooks in the preparation, cooking, garnishing and handling of food.
- Oversee the line and monitor cook progress and flow of service.
- Ensure that station opening and closing procedures are carried out to standard.
- Assist in interviewing and selecting new cooks and kitchen staff.
- Work with the Sous-Chef and Executive Chef to create new recipes and to plan menus.
- Monitor food and labour costs, and inventory levels.
- Maintain a clean and sanitary work environment.

#### Employment Requirements

- Minimum 3 years of commercial cooking experience.
- Ability to work efficiently, multi-task and perform well under pressure.
- Strong communication and organizational skills.
- Leadership ability.
- English language ability.
- Completion of secondary school.

#### Job Details

- \$22.50 per hour.
- Permanent, full-time (at least 30 hours per week) position.
- Physically demanding.
- Fast-paced environment.
- Standing for extended periods of time.
- Day, evening, night and weekend shifts.

#### Location

- 1022 Government St, Victoria, BC, V8W 1Y7

### How to Apply

Please email your resume to [careers@vicpubco.ca](mailto:careers@vicpubco.ca)

# Job Board Posting

Date Printed: 2024/07/21

## Chef De Partie

<b>Job ID</b>	<b>03C63DC9F68D7</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=03C63DC9F68D7">http://NewCanadianWorker.ca/viewjob?jobname=03C63DC9F68D7</a>	
<b>Company</b>	Wad Holding Ltd. Dba. Bard & Banker Pub	
<b>Location</b>	Victoria, British Columbia	
<b>Date Posted</b>	From: 2024-05-30	To: 2024-11-26
<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: 2024/07/21

## Chef De Partie

<b>Job ID</b>	<b>7FF1469A17AB6</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=7FF1469A17AB6">http://NoExperienceNeeded.ca/viewjob?jobname=7FF1469A17AB6</a>	
<b>Company</b>	Wad Holding Ltd. Dba. Bard & Banker Pub	
<b>Location</b>	Victoria, British Columbia	
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