



# 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: 2024/07/29

## Sous-chef

<b>Job ID</b>	<b>E8-B5-6C-AA-04-1C</b>
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=E8-B5-6C-AA-04-1C">https://careers.indigenous.link/viewjob?jobname=E8-B5-6C-AA-04-1C</a>
<b>Company</b>	L'Abattoir Restaurant
<b>Location</b>	Vancouver, British Columbia
<b>Date Posted</b>	From: 2024-07-19 To: 2025-01-15
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$28.85 Hourly / 40 Hours Per Week
<b>Languages</b>	English

### Description

Number of Vacancies: 1

Terms: Permanent, Full Time

Location of work: 217 Carral St., Vancouver, British Columbia, V6B 2J2

#### Tasks

Maintain records of food costs, consumption, sales and inventoryâ€”Analyze operating costs and other

dataâ€”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 foodâ€”Prepare and cook complete meals and specialty foods for events such as banquets

Supervise cooks and other kitchen staffâ€”Prepare and cook food on a regular basis, or for special guests or functions

Prepare and cook meals or specialty foodsâ€”Requisition food and kitchen suppliesâ€”Arrange for equipment purchases

and repairsâ€”Consult with clients regarding weddings, banquets and specialty functionsâ€”Plan menus and ensure

food meets quality standardsâ€”Prepare dishes for customers with food allergies or intolerances

Recruit and hire staffâ€”Supervise activities of sous-chefs, specialist chefs, chefs and cooks

Train staff in preparation, cooking and handling of food

Benefits: Dental plan, Health care plan

### Experience

5 years or more

### Education Requirements

Secondary (high) school graduation certificate

### How to Apply

How to apply: by email [labattoirjobs@gmail.com](mailto:labattoirjobs@gmail.com)

Include this reference number in your application: LA202407SC

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/29

## Sous-chef

<b>Job ID</b>	<b>4F5EE0E12C31E</b>
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=4F5EE0E12C31E">http://NewCanadianWorker.ca/viewjob?jobname=4F5EE0E12C31E</a>
<b>Company</b>	L'Abattoir Restaurant
<b>Location</b>	Vancouver, British Columbia
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# Job Board Posting

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

Date Printed: 2024/07/29

## Sous-chef

<b>Job ID</b>	<b>A820C3A16B819</b>
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=A820C3A16B819">http://NoExperienceNeeded.ca/viewjob?jobname=A820C3A16B819</a>
<b>Company</b>	L'Abattoir Restaurant
<b>Location</b>	Vancouver, British Columbia
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