



# 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>F8-64-27-77-F9-E8</b>
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=F8-64-27-77-F9-E8">https://careers.indigenous.link/viewjob?jobname=F8-64-27-77-F9-E8</a>
<b>Company</b>	Capital Sweets And Restaurant
<b>Location</b>	Winnipeg, Manitoba
<b>Date Posted</b>	From: 2024-06-29 To: 2024-12-26
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$16 / Hour
<b>Languages</b>	English

### Description

Number of Vacancies: 2

Tasks:

1. Prepare and cook complete meals or individual dishes and foods
2. Prepare dishes for customers with food allergies or intolerances
3. Train staff in the preparation, cooking and handling of food
4. Order supplies and equipment
5. Supervise kitchen staff and helpers
6. Maintain inventory and records of food, supplies and equipment
7. Clean kitchen and work areas
8. Organize buffets and banquets
9. Manage kitchen operations

Personal suitability:

Dependability

Flexibility

Organized

Reliability

Team player

Time management

Work Conditions and Physical Capabilities

Fast-paced environment

Repetitive tasks

Standing for extended periods

Work under pressure

### Experience

1 year to less than 2 years

### Education Requirements

Secondary (high) school graduation certificate

### Other

This employer promotes equal employment opportunities for all job applicants, including those identifying as a member of these groups:

Support for persons with disabilities

Support for newcomers and refugees

Support for youths

Support for Veterans

Support for Indigenous people

Support for mature workers

Support for visible minorities

Who can apply to this job

Only apply to this job if:

You are a Canadian citizen, a permanent or a temporary resident of Canada.

You have a valid Canadian work permit.

If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

**How to Apply**

By email: [capitalsweets1111@gmail.com](mailto:capitalsweets1111@gmail.com)

# Job Board Posting

Date Printed: 2024/07/19

## Cook

<b>Job ID</b>	<b>4E199DF4D6397</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=4E199DF4D6397">http://NewCanadianWorker.ca/viewjob?jobname=4E199DF4D6397</a>	
<b>Company</b>	Capital Sweets And Restaurant	
<b>Location</b>	Winnipeg, Manitoba	
<b>Date Posted</b>	From: 2024-06-29	To: 2024-12-26
<b>Job</b>	Type: Full-time	Category: Food Services
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<b>Job Salary</b>	\$16 / Hour	
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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>4782370AB7487</b>
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=4782370AB7487">http://NoExperienceNeeded.ca/viewjob?jobname=4782370AB7487</a>
<b>Company</b>	Capital Sweets And Restaurant
<b>Location</b>	Winnipeg, Manitoba
<b>Date Posted</b>	From: 2024-06-29 To: 2024-12-26
<b>Job</b>	Type: Full-time Category: Food Services
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# Job Board Posting



**APathForAll.com**  
Refugees & Asylum Seekers...

Date Printed: 2024/07/19

## Cook

<b>Job ID</b>	<b>4B0BE8FDAA</b>
<b>Web Address</b>	<a href="https://apathforall.com/viewjob?jobname=4B0BE8FDAA">https://apathforall.com/viewjob?jobname=4B0BE8FDAA</a>
<b>Company</b>	Capital Sweets And Restaurant
<b>Location</b>	Winnipeg, Manitoba
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