

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

Date Printed: 2024/07/28



Sous-Chef (NOC 62200)

Job ID PU-KE-RZ-02-02-34

Web Address https://careers.indigenous.link/viewjob?jobname=PU-KE-RZ-02-02-34

CompanyFrobisher InnLocationIqaluit, Nunavut

Date Posted From: 2024-07-22 To: 2025-01-18

Job Type: Full-time Category: Food Services

Languages English

Description

Maintain records of food costs, consumption, sales and inventory, Analyze operating costs and other data, Requisition food and kitchen supplies, Prepare and cook food on a regular basis, or for special guests or functions, Prepare and cook meals or specialty foods, Train staff in preparation, cooking and handling of food, Prepare dishes for customers with food allergies or intolerances, Estimate food requirements and food and labour costs, Plan and direct food preparation and cooking activities of several restaurants, Consult with clients regarding weddings, banquets and specialty functions, Recruit and hire staff, Supervise activities of sous-chefs, specialist chefs, chefs and cooks, Plan menus and ensure food meets quality standards, Arrange for equipment purchases and repairs

Education: Secondary (high) school graduation certificate

Experience: 2 years to less than 3 years

Salary: \$20.00 per hour

Health benefits: Dental plan, Health care plan, Life insurance, Other benefits

Employment conditions: Early morning, Morning, Day, Weekend

Terms of employment: Permanent, Full time

38.5 hours per week Languages: English **How to Apply**

By Email:

rhiannonm@nunastar.com

By Mail:

1 Astro Hill Terrace

Iqaluit, NU X0A 0H0

Rhiannon Mulek

Frobisher Inn

Iqaluit, Nunavut

Job Board Posting

Date Printed: 2024/07/28



Sous-Chef (NOC 62200)

Job ID NCW001265

Web Address http://NewCanadianWorker.ca/viewjob?jobname=NCW001265

Company Frobisher Inn
Location Iqaluit, Nunavut

Date Posted From: 2024-07-22 To: 2025-01-18

Job Type: Full-time Category: Food Services

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Iqaluit, Nunavut

Job Board Posting

Date Printed: 2024/07/28

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

Sous-Chef (NOC 62200)

Job ID KSWDTYEY20958

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=KSWDTYEY20958

CompanyFrobisher InnLocationIqaluit, Nunavut

Date Posted From: 2024-07-22 To: 2025-01-18

Job Type: Full-time Category: Food Services

Languages English

Description

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