

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

Date Printed: 2024/07/20



Ethnic Food Cook

Job ID RP-DW-AI-07-28-04

Web Address https://careers.indigenous.link/viewjob?jobname=RP-DW-AI-07-28-04

Company10137700 Manitoba Ltd.LocationWinnipeg, Manitoba

Date Posted From: 2024-06-10 To: 2024-12-07

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$15.50 Hourly Languages English

Description

Number of openings

5 vacancies

Employment Condition

Day, Evening, Morning, On Call, Overtime, Shift, Weekend

Tasks

- Prepare and cook complete meals or individual dishes and foods
- Prepare dishes for customers with food allergies or intolerances
- Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies
- Inspect kitchens and food service areas
- Order supplies and equipment
- Supervise kitchen staff and helpers
- Maintain inventory and records of food, supplies and equipment
- Clean kitchen and work areas
- Manage kitchen operations

Supervision

- Cook (general)

Cuisine specialties

- East Indian

Personal suitability

- Client focus
- Dependability
- Flexibility
- Initiative
- Organized
- Reliability
- Team player

Work conditions and physical capabilities

- Attention to detail
- Fast-paced environment
- Physically demanding
- Repetitive tasks
- Standing for extended periods
- Work under pressure

Experience

Secondary (high) school graduation certificate

Work Environment

Restaurant

Other

Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups: Indigenous people, Persons with disabilities, Newcomers to Canada, Older workers, Visible minorities, Youth

How to Apply

By email

copperchimney.mb1@gmail.com

Who can apply to this job

- Canadian citizens and permanent or temporary residents of Canada.
- Other candidates with or without a valid Canadian work permit.

Date Printed: 2024/07/20



Ethnic Food Cook

Job ID NCW001203

Web Address http://NewCanadianWorker.ca/viewjob?jobname=NCW001203

Company10137700 Manitoba Ltd.LocationWinnipeg, Manitoba

Date Posted From: 2024-06-10 To: 2024-12-07

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$15.50 Hourly

Languages English

Description

Number of openings

5 vacancies

Employment Condition

Day, Evening, Morning, On Call, Overtime, Shift, Weekend

Tasks

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

Ethnic Food Cook

Job ID DKUVKALT20902

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=DKUVKALT20902

Company 10137700 Manitoba Ltd. **Location** Winnipeg, Manitoba

Date Posted From: 2024-06-10 To: 2024-12-07

Job Type: Full-time Category: Food Services

Job Start DateAs soon as possibleJob Salary\$15.50 Hourly

Languages English

Description

Number of openings

5 vacancies

Employment Condition

Day, Evening, Morning, On Call, Overtime, Shift, Weekend

Tasks

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Cuisine specialties

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Work Environment

Restaurant

Other

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By email

copperchimney.mb1@gmail.com

Who can apply to this job

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- Other candidates with or without a valid Canadian work permit.

Date Printed: 2024/07/20





Ethnic Food Cook

APFA-TN-NP-07-28-05 Job ID

Web Address https://apathforall.com/viewjob?jobname=APFA-TN-NP-07-28-05

Company 10137700 Manitoba Ltd. Location Winnipeg, Manitoba

To: 2024-12-07 **Date Posted** From: 2024-06-10

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$15.50 Hourly

Languages **English**

Description

Number of openings

5 vacancies

Employment Condition

Day, Evening, Morning, On Call, Overtime, Shift, Weekend

Tasks

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