



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: 2024/07/22

Cook

Job ID	WC-HJ-YB-12-06-26
Web Address	https://careers.indigenous.link/viewjob?jobname=WC-HJ-YB-12-06-26
Company	The Wickaninnish Inn
Location	Tofino, British Columbia
Date Posted	From: 2024-05-10 To: 2024-11-06
Job	Type: Full-time Category: Food Services
Job Start Date	as soon as possible
Job Salary	\$20 Per Hour
Languages	English

Description

Join our Kitchen Team as a Cook, where you have the opportunity to learn and grow in a Relais & Chateaux property also recognized as an AAA 4-Diamond Resort and T&L World's Best Hotel. Expand your culinary knowledge by using the finest ingredients on the West Coast. You will be afforded an opportunity to learn from some of our country's culinary leaders in a setting that is one of the most beautiful places on earth.

We are proud to offer scratch cooking. We have whole pork, fish and a variety of seafood arrive daily. Our team processes the ingredients into choice cuts utilizing every part. We make 95% of our products in house; our biggest supplier is Mother Nature. If you are a cook who believes in true, clean cuisine then the Wickaninnish Inn is where you want to work.

Serious foodies only apply. \$20 per hour, paid overtime.

Requirements:

Be passionate about their craft, love food, love fresh ingredients!

Detail orientated, you DO sweat the small stuff

Must thrive in a multi-tasking, fast paced working environment

Good communication skills, both verbal and written

Good time management and organizational skills

Previous fine dining establishment or similar experience

Experience

Previous fine dining establishment or similar experience

2 years to less than 3 years

Education Requirements

Other trades certificate or diploma

Essential Skills

Prepare and cook complete meals or individual dishes and foods

Prepare dishes for customers with food allergies or intolerances

Inspect kitchens and food service areas

Maintain inventory and records of food, supplies and equipment

Clean kitchen and work areas

Work Environment

Attention to detail

Fast-paced environment

Standing for extended periods

Work under pressure

How to Apply

By email

jobs@wickinn.com

How-to-apply instructions

Here is what you must include in your application:

Cover letter

This job posting includes screening questions. Please answer the following questions when applying:

Are you currently legally able to work in Canada

Job Board Posting



Date Printed: 2024/07/22

Cook

Job ID	NCW001176
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=NCW001176
Company	The Wickaninnish Inn
Location	Tofino, British Columbia
Date Posted	From: 2024-05-10 To: 2024-11-06
Job	Type: Full-time Category: Food Services
Job Start Date	as soon as possible
Job Salary	\$20 Per Hour
Languages	English

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Job Board Posting

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

Date Printed: 2024/07/22

Cook

Job ID	QZHQMCG20877
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=QZHQMCG20877
Company	The Wickaninnish Inn
Location	Tofino, British Columbia
Date Posted	From: 2024-05-10 To: 2024-11-06
Job	Type: Full-time Category: Food Services
Job Start Date	as soon as possible
Job Salary	\$20 Per Hour
Languages	English

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