



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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Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/27

Cook

Job ID	ZT-WN-HY-08-02-35	
Web Address	https://careers.indigenous.link/viewjob?jobname=ZT-WN-HY-08-02-35	
Company	Kanata Noodle House	
Location	Ottawa, Ontario	
Date Posted	From: 2023-05-23	To: 2023-11-19
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$17.00/hr, 32 to 40 hours / week	
Languages	English	

Description

Vacancies: 2

Permanent employment, Full time

Employment conditions: Morning, Day, Evening, Weekend, Night

Cuisine specialties: Vietnamese cuisine

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, Train staff in preparation, cooking and handling of food, 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

Personal suitability: Client focus, Dependability, 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

Transportation/travel information: Public transportation is available

Experience

7 months to less than 1 year

Education Requirements

Secondary (high) school graduation certificate

Work Environment

Restaurant, Urban area

How to Apply

By email: kanatanoodlehouse@yahoo.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/27

Cook

Job ID	NCW000791	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=NCW000791	
Company	Kanata Noodle House	
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Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$17.00/hr, 32 to 40 hours / week	
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