



# 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



Careers.Indigenous.Link

Date Printed: 2024/07/18

## Ethnic Food Cook

<b>Job ID</b>	<b>ZU-RM-HS-03-30-21</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=ZU-RM-HS-03-30-21">https://careers.indigenous.link/viewjob?jobname=ZU-RM-HS-03-30-21</a>	
<b>Company</b>	Shahi Flames Inc.	
<b>Location</b>	Winnipeg, Manitoba	
<b>Date Posted</b>	From: 2024-07-06	To: 2025-01-02
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.50 Hourly	
<b>Languages</b>	English	

### Description

Number of Openings

3 vacancies

Employment Conditions

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

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

- Own transportation
- Public transportation is available

Personal suitability

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

- Team player

**Experience**

1 year to less than 2 years

**Education Requirements**

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

shahiflames2022@gmail.com

By mail

Unit 2-208 Marion Street, Winnipeg, MB R2H 0T6

In person

Unit 2-208 Marion Street, Winnipeg, MB R2H 0T6

Between 11:00 AM and 10:00 PM

Who can apply to this job

The employer accepts applications from:

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

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/18

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<b>Job ID</b>	<b>NCW001247</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=NCW001247">http://NewCanadianWorker.ca/viewjob?jobname=NCW001247</a>	
<b>Company</b>	Shahi Flames Inc.	
<b>Location</b>	Winnipeg, Manitoba	
<b>Date Posted</b>	From: 2024-07-06	To: 2025-01-02
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# Job Board Posting

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

Date Printed: 2024/07/18

## Ethnic Food Cook

<b>Job ID</b>	<b>CKLPWARD20942</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=CKLPWARD20942">http://NoExperienceNeeded.ca/viewjob?jobname=CKLPWARD20942</a>	
<b>Company</b>	Shahi Flames Inc.	
<b>Location</b>	Winnipeg, Manitoba	
<b>Date Posted</b>	From: 2024-07-06	To: 2025-01-02
<b>Job</b>	Type: Full-time	Category: Food Services
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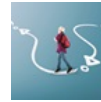
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# Job Board Posting



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

Date Printed: 2024/07/18

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<b>Job ID</b>	<b>APFA-EE-CQ-03-30-30</b>	
<b>Web Address</b>	<a href="https://apathforall.com/viewjob?jobname=APFA-EE-CQ-03-30-30">https://apathforall.com/viewjob?jobname=APFA-EE-CQ-03-30-30</a>	
<b>Company</b>	Shahi Flames Inc.	
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