



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.Link's 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: 2024/05/04

Cook

Job ID	02-CF-B5-B0-A4-78	
Web Address	https://careers.indigenous.link/viewjob?jobname=02-CF-B5-B0-A4-78	
Company	627748 Alberta Ltd. O/a Nomiya Restaurant	
Location	Edmonton, Alberta	
Date Posted	From: 2019-08-01	To: 2020-01-28
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$15.50 hourly for 35 hours per week	
Languages	English	

Description

Location: 11160 Ellerslie Road SW, Edmonton, AB T6W1A2

Terms of employment: Permanent, Full time, Day, Evening, Night, Weekend

Benefits: Disability Benefits, Medical Benefits, Dental Benefits

Vacancies: 2

Job requirements

Education: Secondary (high) school graduation certificate

Experience: 2 years to less than 3 years

Specific Skills: Train staff in preparation, cooking and handling of food; Supervise kitchen staff and helpers; Order supplies and equipment; Manage kitchen operations; Inspect kitchens and food service areas; Clean kitchen and work areas; Maintain inventory and records of food, supplies and equipment; Prepare and cook complete meals or individual dishes and foods; Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies

Cuisine Specialties: Japanese cuisine

Work Setting: Restaurant

Transportation/Travel Information: Public transportation is available

Work Location Information: Urban area

Personal Suitability: Flexibility; Team player; Client focus; Organized

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, Seniors, Students

How to Apply

1. By email: wingoichan@yahoo.ca
2. By mail: 11160 Ellerslie Road SW, Edmonton , AB T6W 1A2
3. In person: 11160 Ellerslie Road SW, Edmonton , AB T6W 1A2 (Between 02:00 PM and 05:00 PM)

Job Board Posting

Date Printed: 2024/05/04

Cook

Job ID	B097FDA9FEC29	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=B097FDA9FEC29	
Company	627748 Alberta Ltd. O/a Nomiya Restaurant	
Location	Edmonton, Alberta	
Date Posted	From: 2019-08-01	To: 2020-01-28
Job	Type: Full-time	Category: Food Services
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Job Board Posting

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

Date Printed: 2024/05/04

Cook

Job ID	17E9F193AADA8	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=17E9F193AADA8	
Company	627748 Alberta Ltd. O/a Nomiya Restaurant	
Location	Edmonton, Alberta	
Date Posted	From: 2019-08-01	To: 2020-01-28
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