



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: 2024/05/01

Cook (NOC: 6322)

Job ID	09-1D-A7-39-46-26	
Web Address	https://careers.indigenous.link/viewjob?jobname=09-1D-A7-39-46-26	
Company	PK Dixie Inc O/a Popeye's Louisiana Kitchen	
Location	Mississauga, Ontario	
Date Posted	From: 2022-07-04	To: 2022-12-31
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$14.00 / Hour For 40 Hours / Week	
Languages	English	

Description

Vacancies: 2

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

Benefits: Group Insurance Benefits

Job requirements

Work Conditions and Physical Capabilities: Fast-paced environment, Repetitive tasks

Cook Categories: Cook (general)

Specific Skills: Separate the chicken into white and dark according to the procedure, Season the chicken spices and mild separate with accurate measurements of spices, To ensure that batter is prepared according to recipes and is marinated before 4 hours, Checking frying products at each interval, Checking temperature of cooked products, perform filtration duties to ensure oil quality is maintained, Make separate time card for each pan put them in refrigerator for 12 hours marination, Follow procedures to prepare food products for customers, Making sure all the sanitation procedures are followed & all sauces and batters are ready for next shift

Experience

2 years to less than 3 years

Education Requirements

Secondary (high) school graduation certificate

Other

Business location: 3315 Erin Centre Blvd., Mississauga, Ontario L5M 8C3

Job location: 5101 Dixie Rd., Unit A1, Mississauga, Ontario L4W 5K1

How to Apply

By email:

manager.popeyes@gmail.com

Job Board Posting

Date Printed: 2024/05/01

Cook (NOC: 6322)

Job ID	5935FFECDF6AB	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=5935FFECDF6AB	
Company	PK Dixie Inc O/a Popeye's Louisiana Kitchen	
Location	Mississauga, Ontario	
Date Posted	From: 2022-07-04	To: 2022-12-31
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
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Job Board Posting

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

Date Printed: 2024/05/01

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Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=F04AB2CB5FD21	
Company	PK Dixie Inc O/a Popeye's Louisiana Kitchen	
Location	Mississauga, Ontario	
Date Posted	From: 2022-07-04	To: 2022-12-31
Job	Type: Full-time	Category: Food Services
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