



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: 2024/05/04

Cook

Job ID	0D-A9-A2-00-8B-80	
Web Address	https://careers.indigenous.link/viewjob?jobname=0D-A9-A2-00-8B-80	
Company	The Desert On 17th	
Location	Calgary, Alberta	
Date Posted	From: 2019-04-20	To: 2019-10-17
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: 4

Terms of employment: Permanent, Full time

Employment conditions: Morning, Day, Evening

Experience

2 years to less than 3 years

Education Requirements

Secondary (high) school graduation certificate or equivalent experience

Essential Skills

Personal Suitability: Client focus, Initiative, Team player, Flexibility, Reliability, Organized

Cook Categories: Cook (general)

Work Environment

Work Setting: Restaurant

Work Conditions and Physical Capabilities: Work under pressure, Repetitive tasks, Standing for extended periods, Attention to detail

Work Location Information: Urban area

Transportation/Travel Information: Public transportation is available

Additional Skills

Additional Skills: Prepare dishes for customers with food allergies or intolerances

Specific Skills: 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, Inspect kitchens and food service areas, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Organize and manage buffets and banquets, Manage kitchen operations

Other

Intended job posting audience

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

How to Apply

By email:

sam@desertpita.com

By mail:

3912 17th Ave SE

Calgary, AB

T2A 0S6

In person:

3912 17th Ave SE

Calgary, AB
T2A 0S6
from 11:00 to 05:00

Job Board Posting

Date Printed: 2024/05/04

Cook

Job ID	2BB31D7E8AB7A
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=2BB31D7E8AB7A
Company	The Desert On 17th
Location	Calgary, Alberta
Date Posted	From: 2019-04-20 To: 2019-10-17
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: 4

Terms of employment: Permanent, Full time

Employment conditions: Morning, Day, Evening

Experience

2 years to less than 3 years

Education Requirements

Secondary (high) school graduation certificate or equivalent experience

Essential Skills

Personal Suitability: Client focus, Initiative, Team player, Flexibility, Reliability, Organized

Cook Categories: Cook (general)

Work Environment

Work Setting: Restaurant

Work Conditions and Physical Capabilities: Work under pressure, Repetitive tasks, Standing for extended periods, Attention to detail

Work Location Information: Urban area

Transportation/Travel Information: Public transportation is available

Additional Skills

Additional Skills: Prepare dishes for customers with food allergies or intolerances

Specific Skills: 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, Inspect kitchens and food service areas, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Organize and manage buffets and banquets, Manage kitchen operations

Other

Intended job posting audience

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

How to Apply

By email:

sam@desertpita.com

By mail:

3912 17th Ave SE

Calgary, AB

T2A 0S6

In person:

3912 17th Ave SE

Calgary, AB
T2A 0S6
from 11:00 to 05:00

Job Board Posting

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

Date Printed: 2024/05/04

Cook

Job ID	DF998E748C5A5
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=DF998E748C5A5
Company	The Desert On 17th
Location	Calgary, Alberta
Date Posted	From: 2019-04-20 To: 2019-10-17
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: 4

Terms of employment: Permanent, Full time

Employment conditions: Morning, Day, Evening

Experience

2 years to less than 3 years

Education Requirements

Secondary (high) school graduation certificate or equivalent experience

Essential Skills

Personal Suitability: Client focus, Initiative, Team player, Flexibility, Reliability, Organized

Cook Categories: Cook (general)

Work Environment

Work Setting: Restaurant

Work Conditions and Physical Capabilities: Work under pressure, Repetitive tasks, Standing for extended periods, Attention to detail

Work Location Information: Urban area

Transportation/Travel Information: Public transportation is available

Additional Skills

Additional Skills: Prepare dishes for customers with food allergies or intolerances

Specific Skills: 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, Inspect kitchens and food service areas, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Organize and manage buffets and banquets, Manage kitchen operations

Other

Intended job posting audience

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

How to Apply

By email:

sam@desertpita.com

By mail:

3912 17th Ave SE

Calgary, AB

T2A 0S6

In person:

3912 17th Ave SE

Calgary, AB
T2A 0S6
from 11:00 to 05:00