

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

Date Printed: 2024/05/05



Cook

13-FF-1D-9B-94-94

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

https://careers.indigenous.link/viewjob?jobname=13-FF-1D-9B-94-94 Pan Flame Indian Cuisine Camrose, Alberta From: 2021-09-16 To: 2022-03-15 Type: Full-time Category: Food Services As soon as possible \$16.00 / hour 36 to 44 hours / week English

Description

Location6510 48 Ave Camrose, AB T4V 3A3 Vacancies 2 Employment groups: Indigenous people Terms of employment Permanent employment Employment conditions: Overtime, Morning, Day, Evening, Shift, Weekend, Flexible hours Work Conditions and Physical Capabilities: Overtime required, Attention to detail, Handling heavy loads, Work under pressure, Repetitive tasks, Standing for extended periods, Physically demanding, Fast-paced environment Personal Suitability: Dependability, Client focus, Initiative, Team player, Excellent oral communication, Judgement, Flexibility, Reliability, Organized 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, 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, Recruit and hire staff, Organize and manage buffets and banquets, Manage kitchen operations

Experience

1 year to less than 2 years **Education Requirements** Secondary (high) school graduation certificate **How to Apply** By email panflamerestaurant@gmail.com

Job Board Posting

Date Printed: 2024/05/05



Cook

61086F0375528

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NewCanadianWorker.ca/viewjob?jobname=61086F0375528 Pan Flame Indian Cuisine Camrose, Alberta From: 2021-09-16 To: 2022-03-15 Type: Full-time Category: Food Services As soon as possible \$16.00 / hour 36 to 44 hours / week English

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Job Board Posting

Date Printed: 2024/05/05

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

Cook

Job ID 739578117B99F Web Address http://NoExperienceNeeded.ca/viewjob?jobname=739578117B99F Company Pan Flame Indian Cuisine Location Camrose, Alberta **Date Posted** From: 2021-09-16 To: 2022-03-15 Job Type: Full-time Category: Food Services Job Start Date As soon as possible Job Salary \$16.00 / hour 36 to 44 hours / week Languages English

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