



# 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: 2024/05/08

## Cook

|                       |   |                         |
|-----------------------|---|-------------------------|
| <b>Job ID</b>         | <b>1F-15-DF-12-B0-83</b>  |                         |
| <b>Web Address</b>    | <a href="https://careers.indigenous.link/viewjob?jobname=1F-15-DF-12-B0-83">https://careers.indigenous.link/viewjob?jobname=1F-15-DF-12-B0-83</a> |                         |
| <b>Company</b>        | Mon Thong Thai Restaurant   |                         |
| <b>Location</b>       | Kelowna, British Columbia   |                         |
| <b>Date Posted</b>    | From: 2019-04-26  | To: 2019-10-23          |
| <b>Job</b>            | Type: Full-time   | Category: Food Services |
| <b>Job Start Date</b> | As soon as possible   |                         |
| <b>Job Salary</b>     | \$14.50 Per Hour  |                         |
| <b>Languages</b>      | English   |                         |

### Description

Job Location: 148 1876 Cooper Road, Kelowna, BC V1Y 8V5

Mon Thong Thai Food Restaurant is the first and best Thai food Restaurant serving the Kelowna locals since 2000. We are looking one (1) experienced cook to join our excellent team.

Responsibilities and essential job functions include but are not limited to the following:

- Consistently offer professional, friendly and proactive guest service while supporting fellow Colleagues.

- Actively share ideas, opinions and suggestions in daily shift briefings.

- Prepare and service all food items for menu according to our Restaurant's recipes and standards.

- Prepare and service food items for guests with food allergies or intolerances.

- Have full knowledge of all menu items, daily features and promotions

- Work with specialized cooking equipment and utensils.

- Prepare menu, determine size of food portions, estimate food requirements and costs.

- Maintain proper rotation of product in all chillers to minimize wastage/spoilage.

- Ensure storeroom requisitions are accurate.

- Ensure the cleanliness and maintenance of all work areas, utensils, and equipment.

- Follow kitchen policies, procedures and service standards.

- Follow all safety and sanitation policies when handling food and beverage.

### Experience

- Minimum 1-2 years of previous line cook work experience.

- Previous experience with preparation of authentic Asian food such as Indian and Thai will be considered as asset.

### Education Requirements

- Completion of secondary school.

- Completion of college or other program in cooking will be considered asset.

### Essential Skills

- Highly responsible & reliable individual with some creative qualities.

- Ability to work well under pressure in a fast-paced environment.

- Ability to work cohesively as part of a team.

- Must be able to stand for long periods of time and lift up to 50 lbs.

- Ability to focus attention on guest needs, remaining calm and courteous at all times.

- Ability to work daytime, evenings, and weekends as required.

### How to Apply

Interested applicants please email your resume to:

[hrmonthongthai@yahoo.com](mailto:hrmonthongthai@yahoo.com)

# Job Board Posting

Date Printed: 2024/05/08

## Cook

|                       |   |                         |
|-----------------------|---|-------------------------|
| <b>Job ID</b>         | <b>28B1312D5B066</b>  |                         |
| <b>Web Address</b>    | <a href="http://NewCanadianWorker.ca/viewjob?jobname=28B1312D5B066">http://NewCanadianWorker.ca/viewjob?jobname=28B1312D5B066</a> |                         |
| <b>Company</b>        | Mon Thong Thai Restaurant   |                         |
| <b>Location</b>       | Kelowna, British Columbia   |                         |
| <b>Date Posted</b>    | From: 2019-04-26  | To: 2019-10-23          |
| <b>Job</b>            | Type: Full-time   | Category: Food Services |
| <b>Job Start Date</b> | As soon as possible   |                         |
| <b>Job Salary</b>     | \$14.50 Per Hour  |                         |
| <b>Languages</b>      | English   |                         |

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# Job Board Posting

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

Date Printed: 2024/05/08

## Cook

|                       |   |                         |
|-----------------------|---|-------------------------|
| <b>Job ID</b>         | <b>FA96897D526FA</b>  |                         |
| <b>Web Address</b>    | <a href="http://NoExperienceNeeded.ca/viewjob?jobname=FA96897D526FA">http://NoExperienceNeeded.ca/viewjob?jobname=FA96897D526FA</a> |                         |
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