

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: 2024/05/08



Cook

Job ID	25-73-4E-67-E5-B5			
Web Address	https://careers.indigenous.link/viewjob?jobname=25-73-4E-67-E5-B5			
Company	Centre Street Steak & Pizza			
Location	Carstairs, Alberta			
Date Posted	From: 2020-09-23	To: 2021-03-22		
Job	Type: Full-time	Category: Food Services		
Job Start Date	As soon as possible			
Job Salary	\$15.20 / hour for 36 to 44 hours / week			
Languages	English			
Description				
Location 837 Centre St., Carstairs, AB T0M 0N0				
Vacancies 1				
Employment groups: Indigenous people				
Terms of employment Permanent, Fu	III time			
Employment conditions: Overtime, M	orning, Day, Evening, Shift, Weekend,	Flexible hours		
Job requirements				
Education				
Secondary (high) school graduation certificate				
Experience				
1 year to less than 2 years				
Work Conditions and Physical Capabilities				
Repetitive tasks, Standing for extended periods, Physically demanding, Fast-paced environment, Work under pressure,				
Overtime required, Attention to detail, Handling heavy loads				
Personal Suitability				
Flexibility, Judgement, Excellent oral communication, Reliability, Initiative, Client focus, Dependability, Organized				
Specific Skills				
Prepare and cook complete meals or individual dishes and foods, Prepare and cook special meals for patients as				
instructed by dietitian or chef, 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 kitche	en and work areas, Recruit and hire sta	ff, Manage kitchen operations		
How to Apply				

By email tjvirk@gmail.com

Job Board Posting

Date Printed: 2024/05/08



Cook

Job ID Web Address Company Location Date Posted	2CC5A87246FFD http://NewCanadianWorker.ca/viewj Centre Street Steak & Pizza Carstairs, Alberta From: 2020-09-23	To: 2021-03-22		
Job	Type: Full-time	Category: Food Services		
Job Start Date	As soon as possible			
Job Salary	\$15.20 / hour for 36 to 44 hours / week			
Languages	English			
Description Location 837 Centre St., Carstairs, AB T0M 0N0 Vacancies 1 Employment groups: Indigenous people				
Terms of employment Permanent, Full time Employment conditions: Overtime, Morning, Day, Evening, Shift, Weekend, Flexible hours				
Job requirements				
Education				
Secondary (high) school graduation certificate				
Experience				
1 year to less than 2 years				
Work Conditions and Physical Capa				
		st-paced environment, Work under pressure,		
Overtime required, Attention to detail, Handling heavy loads				
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By email tjvirk@gmail.com

Job Board Posting

Date Printed: 2024/05/08

Cook

Job ID Web Address Company	65B978B25A3EA http://NoExperienceNeeded.ca/viewjob?jobname=65B978B25A3EA Centre Street Steak & Pizza			
Location	Carstairs, Alberta	T 0001 00 00		
Date Posted	From: 2020-09-23	To: 2021-03-22		
Job Job Start Date	Type: Full-time As soon as possible	Category: Food Services		
Job Salary	-	ak		
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