



# 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

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# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/02

## Cook

<b>Job ID</b>	<b>2D-1F-0A-4A-B4-4E</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=2D-1F-0A-4A-B4-4E">https://careers.indigenous.link/viewjob?jobname=2D-1F-0A-4A-B4-4E</a>	
<b>Company</b>	Montana's BBQ & Bar	
<b>Location</b>	Etobicoke, Ontario	
<b>Date Posted</b>	From: 2021-05-03	To: 2021-10-30
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.00/hour	
<b>Languages</b>	English	

### Description

Job Location: 65 Skyway Ave #15, Etobicoke, ON M9W 6C7

Job duties include:

- Ensure optimal level of sanitation and safety standards in work area at all times
- Monitor and maintain clean working area and cooking surfaces
- Portion, arrange, garnish food and then send it for dine-ins or take-outs
- Season and cook food according to recipes or customer's demand
- Prepare all raw materials required for cooking such as cutting all vegetables and preparing dough
- Maintain and operate all large volume cooking equipment's such as grills and deep fryers
- Evaluate all food requirements and maintain standard level and quantity for same at all times
- Coordinate with customer and counter attendants to receive correct food and drinks orders and ensure appropriate payments from all customers
- Maintain food, equipment, utensils and other products inventory and send purchase reports to management as required
- Manage all food orders slips and administer all verbal instructions and perform all cooking as per instructions
- Monitor and ensure exact measurement of all ingredients for all food items

### Experience

1 year to less than 2 years

### Education Requirements

Secondary (high) school graduate certificate

### How to Apply

[jobsatbarandgrill@gmail.com](mailto:jobsatbarandgrill@gmail.com)

# Job Board Posting

Date Printed: 2024/05/02

## Cook

<b>Job ID</b>	<b>BCC7404D7A11C</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=BCC7404D7A11C">http://NewCanadianWorker.ca/viewjob?jobname=BCC7404D7A11C</a>	
<b>Company</b>	Montana's BBQ & Bar	
<b>Location</b>	Etobicoke, Ontario	
<b>Date Posted</b>	From: 2021-05-03	To: 2021-10-30
<b>Job</b>	Type: Full-time	Category: Food Services
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# Job Board Posting

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

Date Printed: 2024/05/02

## Cook

<b>Job ID</b>	<b>B4E738CD74A88</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=B4E738CD74A88">http://NoExperienceNeeded.ca/viewjob?jobname=B4E738CD74A88</a>	
<b>Company</b>	Montana's BBQ & Bar	
<b>Location</b>	Etobicoke, Ontario	
<b>Date Posted</b>	From: 2021-05-03	To: 2021-10-30
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