



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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Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/02

Chef (NOC: 6321) / Food Service Supervisor (NOC: 6311) / Food & Beverage Server (NOC: 6513)

Job ID 30-AC-2E-BA-80-01

Web Address

<https://careers.indigenous.link/viewjob?jobname=30-AC-2E-BA-80-01>

Company Ptarmigan Inn Hotels Ltd.

Location Hay River, Northwest Territories

Date Posted From: 2019-12-24 To: 2020-06-21

Job Type: Full-time Category: Hospitality

Languages English

Description

Chef

- Maintain records of food costs, consumption, sales and inventory
- Requisition food and kitchen supplies
- Prepare and cook food on a regular basis, or for special guests or functions
- Prepare and cook meals or specialty foods
- Train staff in preparation, cooking and handling of food
- Prepare dishes for customers with food allergies or intolerances
- Plan menus and ensure food meets quality standards
- Plan and direct food preparation and cooking activities of several restaurants
- Estimate food requirements and food and labour costs
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Supervise cooks and other kitchen staff
- Prepare and cook complete meals and specialty foods for events such as banquets

Education: Secondary (high) school graduation certificate

Experience: 2 years to less than 3 years

\$18.73/hour, 40.00/per week

Benefits: Group Medical Benefit Plan, co-pay, as well as a Group RSP, with contributions matched after 1 year of employment

Terms of employment: Permanent, Full time

Language: English

Food Service Supervisor

- Establish methods to meet work schedules
- Train staff in job duties, sanitation and safety procedures
- Hire food service staff
- Supervise and co-ordinate activities of staff who prepare and portion food
- Estimate and order ingredients and supplies

- Ensure food service and quality control
- Maintain records of stock, repairs, sales and wastage
- Establish work schedules

Education: Secondary (high) school graduation certificate

Experience: 1 year to less than 2 years

\$17.00/hour, 40.00/per week

Benefits: Group Medical Benefit Plan, co-pay, as well as a Group RSP, with contributions matched after 1 year of employment

Language: English

Terms of employment: Permanent, Full time

Food & Beverage Server

- Prepare and serve specialty food at customers' tables
- Present bills to customers and accept payment in cash, credit or debit cards, travellers cheques or room billings
- Describe menu items including daily specials for customers
- Advise on menu selections
- Describe and advise on wine selection
- Order and maintain inventory of wines and wine glassware
- Greet patrons, present menus, make recommendations and answer questions regarding food and beverages
- Take orders and relay to kitchen and bar staff
- Serve food and beverages

Education: No degree, certificate or diploma

Experience: Experience is an asset

\$14.00 per hour, 40 hours per week

Benefits: Group Medical Benefit Plan, co-pay, as well as a Group RSP, with contributions matched after 1 year of employment.

Terms of employment: Permanent, Full time

How to Apply

By Email: admin@ptarmiganinn.com

By Mail:10 J Gagnier Street, Hay River, NT X0E 1G3

Mr. Terry Rowe

Ptarmigan Inn Hotels LTD.

Hay River, NT

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/02

Chef (NOC: 6321) / Food Service Supervisor (NOC: 6311) / Food & Beverage Server (NOC: 6513)

Job ID	BAD26BC8F253C	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=BAD26BC8F253C	
Company	Ptarmigan Inn Hotels Ltd.	
Location	Hay River, Northwest Territories	
Date Posted	From: 2019-12-24	To: 2020-06-21
Job	Type: Full-time	Category: Hospitality
Languages	English	

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Mr. Terry Rowe

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Hay River, NT

Job Board Posting

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

Date Printed: 2024/05/02

Chef (NOC: 6321) / Food Service Supervisor (NOC: 6311) / Food & Beverage Server (NOC: 6513)

Job ID	AA24BC1110CB1	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=AA24BC1110CB1	
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Location	Hay River, Northwest Territories	
Date Posted	From: 2019-12-24	To: 2020-06-21
Job	Type: Full-time	Category: Hospitality
Languages	English	

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