



# 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: 2024/05/07

## Cook (NOC 63200)

<b>Job ID</b>	<b>45-A9-FE-14-D6-45</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=45-A9-FE-14-D6-45">https://careers.indigenous.link/viewjob?jobname=45-A9-FE-14-D6-45</a>	
<b>Company</b>	President Convention Centre Inc.	
<b>Location</b>	Brampton, Ontario	
<b>Date Posted</b>	From: 2023-02-02	To: 2023-08-01
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Salary</b>	\$16.00/Hr, 40 Hrs/Week	
<b>Languages</b>	English	

### Description

Two (2) Full time Permanent positions of Cook (NOC 63200) is available at President Convention Centre Inc. located at 25 Angelucci Dr Brampton, ON L6P 1G7

Main Duties to be completed as per the lead statement of (NOC 63200):

- Prepare ingredient for, all dishes on the menus.
- Cook specialty sauces and curry as required.
- Ensure consistent and high-quality food preparation and presentation according to restaurant standards
- Ensure that all meals are served according to the restaurant's quality standards;
- Maintain proper use of kitchen equipment, and maintain a high degree of hygiene in the kitchen.
- Maintain inventory and records of food, supplies and equipment.
- May clean kitchen and work area.
- May plan menus, determine size of food portions.

Personal Suitability

Client focus

Dependability

Flexibility

Judgement

Organized

Reliability

Team player

Work conditions and physical capabilities

Fast-paced environment

Handling heavy loads

Repetitive tasks

Standing for extended periods

Work under pressure

### Experience

1 year to less than 2 years

### Credentials

Food Safety Certificate an asset.

### Education Requirements

College, CEGEP or other non-university certificate or diploma

### How to Apply

Kang9191@hotmail.com

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/07

## Cook (NOC 63200)

<b>Job ID</b>	<b>47D01857BD535</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=47D01857BD535">http://NewCanadianWorker.ca/viewjob?jobname=47D01857BD535</a>	
<b>Company</b>	President Convention Centre Inc.	
<b>Location</b>	Brampton, Ontario	
<b>Date Posted</b>	From: 2023-02-02	To: 2023-08-01
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Salary</b>	\$16.00/Hr, 40 Hrs/Week	
<b>Languages</b>	English	

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Kang9191@hotmail.com

# Job Board Posting

Date Printed: 2024/05/07

## Cook (NOC 63200)

Job ID	58F73ABECA89F	
Web Address	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=58F73ABECA89F">http://NoExperienceNeeded.ca/viewjob?jobname=58F73ABECA89F</a>	
Company	President Convention Centre Inc.	
Location	Brampton, Ontario	
Date Posted	From: 2023-02-02	To: 2023-08-01
Job	Type: Full-time	Category: Food Services
Job Salary	\$16.00/Hr, 40 Hrs/Week	
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