



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.Link's 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: 2024/05/07

Cook (NOC 63200)

Job ID	45-A9-FE-14-D6-45
Web Address	https://careers.indigenous.link/viewjob?jobname=45-A9-FE-14-D6-45
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
Languages	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)

Job ID	47D01857BD535	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=47D01857BD535	
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	
Languages	English	

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How to Apply

Kang9191@hotmail.com

Job Board Posting

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

Date Printed: 2024/05/07

Cook (NOC 63200)

Job ID	58F73ABECA89F	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=58F73ABECA89F	
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	
Languages	English	

Description

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