



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.

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Job Board Posting



Careers.Indigenous.Link

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CHEF DE PARTIE

Job ID	45276-8770	
Web Address	https://careers.indigenous.link/viewjob?jobname=45276-8770	
Company	McMaster University	
Location	Hamilton, ON	
Date Posted	From: 2022-05-02	To: 2050-01-01
Job	Type: Full-time	Category: Education

Description

- Must have Red Seal, Certificate of Qualification with a minimum 1-year practical experience as 3rd Cook.
- Must be able to work in very busy environment keeping up with customer demands with a focus on multitasking and food preparation.
- Required to work at all stations and performs all duties in Centro to help ensure prompt courteous customer service
- Plan, coordinates and executes the efficient production of high-quality food and menu items. Help maximize profitability by knowing and constantly adhering to menu and recipe specifications as directed by Chef Manager
- Maintain a clean kitchen cooking area, equipment and refrigeration to meet Hospitality Services and Public Health standards
- Completes all preparation and log sheets as required.
- Ability to work under pressure.
- Must work efficiently and accurately.
- Understands and delivers good customer service.
- Must be able to work well as a team member and independently.
- Ontario Secondary School Diploma or equivalent is required.
- Refer to Chef de Partie job description

For more information, visit McMaster University for CHEF DE PARTIE