



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce Canadian Indigenous Job Seekers to a new approach to job searching. 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 Canadian Indigenous Peoples 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
17 – 2595 Main Street
Winnipeg, MB R2V 4W3
Subsidiary Offices:

Kenora • Midland • Ottawa • London • Sandy Lake • Winnipeg

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2021/10/25

Chef

Job ID	49-86-00-11-5A-B0
Web Address	https://careers.indigenous.link/viewjob?jobname=49-86-00-11-5A-B0
Company	North Country Inn Ltd.
Location	Vanderhoof, British Columbia
Date Posted	From: 2021-07-26 To: 2022-01-22
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$25.25 / hour for 40 hours / week
Languages	English

Description

Location 2625 Burrard Ave., Vanderhoof, BC V0J 3A0

Vacancies 1

Employment groups: Students, Youth, Visible minorities, Indigenous people, Newcomers to Canada

Terms of employment Permanent employment, Full time

Employment conditions: Overtime, Early morning, Morning, Day, Evening, Weekend

Job requirements

Education

Secondary (high) school graduation certificate

Experience

3 years to less than 5 years

Work Conditions and Physical Capabilities

Fast-paced environment, Work under pressure

Personal Suitability

Team player, Organized, Dependability

Additional Skills

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

Work Setting

Restaurant, Hotel, motel, resort

Executive Chefs Specific Skills

Arrange for equipment purchases and repairs, Plan menus and ensure food meets quality standards, Recruit and hire staff, Estimate food requirements and food and labour costs

Chefs and Specialist Chefs Specific Skills

Instruct cooks in preparation, cooking, garnishing and presentation of food.

Intended job posting audience

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application

How to Apply

By email

humanresourcesncinn@gmail.com

Job Board Posting

Date Printed: 2021/10/25

Chef

Job ID	7FB8027AE9325	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=7FB8027AE9325	
Company	North Country Inn Ltd.	
Location	Vanderhoof, British Columbia	
Date Posted	From: 2021-07-26	To: 2022-01-22
Job	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: 2021/10/25

Chef

Job ID	740CD81D69C1B	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=740CD81D69C1B	
Company	North Country Inn Ltd.	
Location	Vanderhoof, British Columbia	
Date Posted	From: 2021-07-26	To: 2022-01-22
Job	Type: Full-time	Category: Food Services
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