

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 L9 P23 R4074 HWY 596 - Box 109 Keewatin, ON P0X 1C0

Job Board Posting



Date Printed: 2024/04/19

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 \$25.25 / hour for 40 hours / week Job Salary 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: 2024/04/19



Chef

7FB8027AE9325

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NewCanadianWorker.ca/viewjob?jobname=7FB8027AE9325 North Country Inn Ltd. Vanderhoof, British Columbia From: 2021-07-26 To: 2022-01-22 Type: Full-time Category: Food Services As soon as possible \$25.25 / hour for 40 hours / week 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

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

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Job Board Posting

Date Printed: 2024/04/19

Chef

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages 740CD81D69C1B http://NoExperienceNeeded.ca/viewjob?jobname=740CD81D69C1B North Country Inn Ltd. Vanderhoof, British Columbia From: 2021-07-26 To: 2022-01-22 Type: Full-time Category: Food Services As soon as possible \$25.25 / hour for 40 hours / week English

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How to Apply

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