



# 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: 2024/05/06

## Cook

<b>Job ID</b>	<b>4E-E9-6F-7B-2B-EA</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=4E-E9-6F-7B-2B-EA">https://careers.indigenous.link/viewjob?jobname=4E-E9-6F-7B-2B-EA</a>	
<b>Company</b>	Denny's Restaurant	
<b>Location</b>	Vaughan, Ontario	
<b>Date Posted</b>	From: 2018-12-16	To: 2019-06-14
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	19-June-2018	
<b>Job Salary</b>	\$14/hour	
<b>Languages</b>	English	

### Description

Cooks prepare and cook a wide variety of foods. They are employed in restaurants, hotels, hospitals and other health care institutions, central food commissaries, educational institutions and other establishments. Cooks are also employed aboard ships and at construction and logging campsites. Apprentice cooks are included in this unit group.

- \* Prepare and cook complete meals or individual dishes and foods
- \* Prepare and cook special meals for patients as instructed by dietitian or chef
- \* Schedule and supervise kitchen helpers
- \* Oversee kitchen operations
- \* Maintain inventory and records of food, supplies and equipment
- \* May set up and oversee buffets
- \* May clean kitchen and work area
- \* May plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies
- \* May hire and train kitchen staff.
- \* Cooks may specialize in preparing and cooking ethnic cuisine or special dishes

### Experience

2 years to less than 3 years

### Credentials

Cook trade certification

### Education Requirements

Other trade certificate or diploma

### Essential Skills

Dependability, Client Focus, Initiative, Team player, Excellent oral communication, judgement, flexibility, reliability, organized

### Work Environment

Fast -paced environmental, work pressure, repetitive tasks, standing for extended periods, physically demanding, attention to detail

### Additional Skills

Prepare dishes for customers with food allergies or intolerance

### How to Apply

Email: [jobsatdennys1@gmail.com](mailto:jobsatdennys1@gmail.com)

# Job Board Posting

Date Printed: 2024/05/06

## Cook

<b>Job ID</b>	<b>F0447C94CE9E8</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=F0447C94CE9E8">http://NewCanadianWorker.ca/viewjob?jobname=F0447C94CE9E8</a>	
<b>Company</b>	Denny's Restaurant	
<b>Location</b>	Vaughan, Ontario	
<b>Date Posted</b>	From: 2018-12-16	To: 2019-06-14
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	19-June-2018	
<b>Job Salary</b>	\$14/hour	
<b>Languages</b>	English	

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# Job Board Posting

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

Date Printed: 2024/05/06

## Cook

<b>Job ID</b>	<b>75FC77F7D1C94</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=75FC77F7D1C94">http://NoExperienceNeeded.ca/viewjob?jobname=75FC77F7D1C94</a>	
<b>Company</b>	Denny's Restaurant	
<b>Location</b>	Vaughan, Ontario	
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