

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.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: 2024/05/03



Cooks

Job ID 52-DA-BF-90-FF-A5

Web Address https://careers.indigenous.link/viewjob?jobname=52-DA-BF-90-FF-A5

CompanySwiss Chalet New MarketLocationNew Market, Ontario

Date Posted From: 2020-11-24 To: 2021-05-23

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$15.00 per hour for a minimum of 30 hours per week

Languages English

Description

Swiss Chalet, 1111 Davis Drive, New Market, ON L3Y 8X2 urgently requires 3 Cooks who are passionate about food and hospitality.

Job Type: Permanent full time positions.

Must be available to work in shifts and on weekends. Overtime: 1.5 times the wage after 44 hours per week.

Experience

1 to 2 years

Education Requirements

Some secondary schooling

Essential Skills

• Complete line checks to ensure that enough product is prepared and kept ready for service;

- Grill and prepare items as per the brand standard;
- Ensure that all meals are served according to brand's quality standards;
- Plate food to specification to create a great dining experience;
- Ensure that all standards based on Swiss Chalet's established specifications are followed;
- Must have complete knowledge of how to operate cooking equipment like grills, fryers, griddles etc;
- Accurately follow all special customer instructions;
- Control costs and quality by adhering to food preparation standards;
- Maintain inventory, check stocks and place orders by anticipating needs;
- Adhere to health and safety polices and procedures by maintaining a safe and hygienic work place;
- Follow safe handling procedures at all times

Additional Skills

- Strong organizational skills
- Energetic and confident with a positive attitude
- Reliable and punctual

How to Apply

Interested candidates may apply to resumesswisschalet@gmail.com

Job Board Posting

Date Printed: 2024/05/03



Cooks

Job ID 8010FAC02C92E

Web Address http://NewCanadianWorker.ca/viewjob?jobname=8010FAC02C92E

CompanySwiss Chalet New MarketLocationNew Market, Ontario

Date Posted From: 2020-11-24 To: 2021-05-23

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$15.00 per hour for a minimum of 30 hours per week

Languages English

Description

Swiss Chalet, 1111 Davis Drive, New Market, ON L3Y 8X2 urgently requires 3 Cooks who are passionate about food and hospitality.

Job Type: Permanent full time positions.

Must be available to work in shifts and on weekends. Overtime: 1.5 times the wage after 44 hours per week.

Experience

1 to 2 years

Education Requirements

Some secondary schooling

Essential Skills

• Complete line checks to ensure that enough product is prepared and kept ready for service;

- Grill and prepare items as per the brand standard;
- Ensure that all meals are served according to brand's quality standards;
- Plate food to specification to create a great dining experience;
- Ensure that all standards based on Swiss Chalet's established specifications are followed;
- Must have complete knowledge of how to operate cooking equipment like grills, fryers, griddles etc;
- Accurately follow all special customer instructions;
- Control costs and quality by adhering to food preparation standards;
- Maintain inventory, check stocks and place orders by anticipating needs;
- Adhere to health and safety polices and procedures by maintaining a safe and hygienic work place;
- Follow safe handling procedures at all times

Additional Skills

- Strong organizational skills
- Energetic and confident with a positive attitude
- Reliable and punctual

How to Apply

Interested candidates may apply to resumesswisschalet@gmail.com

Job Board Posting

Date Printed: 2024/05/03

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

Cooks

Job ID 4660E5D487741

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=4660E5D487741

CompanySwiss Chalet New MarketLocationNew Market, Ontario

Date Posted From: 2020-11-24 To: 2021-05-23

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$15.00 per hour for a minimum of 30 hours per week

Languages English

Description

Swiss Chalet, 1111 Davis Drive, New Market, ON L3Y 8X2 urgently requires 3 Cooks who are passionate about food and hospitality.

Job Type: Permanent full time positions.

Must be available to work in shifts and on weekends. Overtime: 1.5 times the wage after 44 hours per week.

Experience

1 to 2 years

Education Requirements

Some secondary schooling

Essential Skills

• Complete line checks to ensure that enough product is prepared and kept ready for service;

- Grill and prepare items as per the brand standard;
- Ensure that all meals are served according to brand's quality standards;
- Plate food to specification to create a great dining experience;
- Ensure that all standards based on Swiss Chalet's established specifications are followed;
- Must have complete knowledge of how to operate cooking equipment like grills, fryers, griddles etc;
- Accurately follow all special customer instructions;
- Control costs and quality by adhering to food preparation standards;
- Maintain inventory, check stocks and place orders by anticipating needs;
- Adhere to health and safety polices and procedures by maintaining a safe and hygienic work place;
- Follow safe handling procedures at all times

Additional Skills

- Strong organizational skills
- Energetic and confident with a positive attitude
- Reliable and punctual

How to Apply

Interested candidates may apply to resumesswisschalet@gmail.com