



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



Careers.Indigenous.Link

Date Printed: 2024/05/07

Grill Cook

| | | |
|-----------------------|---|-------------------------|
| Job ID | 5E-40-61-A7-AC-38 | |
| Web Address | https://careers.indigenous.link/viewjob?jobname=5E-40-61-A7-AC-38 | |
| Company | Mashu Mashu Mediterranean Grill | |
| Location | Toronto, Ontario | |
| Date Posted | From: 2020-11-26 | To: 2021-05-25 |
| Job | Type: Full-time | Category: Food Services |
| Job Start Date | As soon as possible | |
| Job Salary | \$18.00 / Hour for 40 hours / week | |
| Languages | English | |

Description

Location: 387 Spadina Road, Toronto, ON M5P 2W1

Vacancies: 1

Terms of employment: Permanent, Full time

Employer covers the relocation costs

Cook Categories

First cook

Cuisine Specialties

Canadian, Greek, Italian cuisine, European, Mediterranean cuisine

Experience

5 years or more

Education Requirements

Secondary (high) school graduation certificate or equivalent experience

Essential Skills

Prepare and cook complete meals or individual dishes and foods, Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies, Train staff in preparation, cooking and handling of food, Order supplies and equipment, Supervise kitchen staff and helpers, Maintain inventory and records of food, supplies and equipment

Work Environment

Restaurant

Additional Skills

Prepare dishes for customers with food allergies or intolerances

How to Apply

By email

eat@mashumashu.ca

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/07

Grill Cook

| | | |
|-----------------------|---|-------------------------|
| Job ID | B8AD2C6967897 | |
| Web Address | http://NewCanadianWorker.ca/viewjob?jobname=B8AD2C6967897 | |
| Company | Mashu Mashu Mediterranean Grill | |
| Location | Toronto, Ontario | |
| Date Posted | From: 2020-11-26 | To: 2021-05-25 |
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Job Board Posting

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

Date Printed: 2024/05/07

Grill Cook

| | | |
|-----------------------|---|-------------------------|
| Job ID | BBC533BB9C1F8 | |
| Web Address | http://NoExperienceNeeded.ca/viewjob?jobname=BBC533BB9C1F8 | |
| Company | Mashu Mashu Mediterranean Grill | |
| Location | Toronto, Ontario | |
| Date Posted | From: 2020-11-26 | To: 2021-05-25 |
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