



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

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Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/07

Cooks

Job ID	63-6D-14-CD-03-33	
Web Address	https://careers.indigenous.link/viewjob?jobname=63-6D-14-CD-03-33	
Company	Nawabi Hyderabad House Biryani Place	
Location	Brampton, Ontario	
Date Posted	From: 2023-02-02	To: 2023-08-01
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$22.50 per hour for a minimum of 30 hours per week	
Languages	English	

Description

Nawabi Hyderabad House Biryani Place 8015 Financial Drive Brampton Ontario urgently require 2 Cooks with experience & knowledge of tandoori and curry dishes & South Indian dishes like idlis, dosas, sambar and tiffin items.

Job Type: Permanent full time positions.

Must be available to work in shifts and on week-ends.

Overtime: 1.5 times the wage after 44 hours per week.

Experience

3-5 years

Education Requirements

Secondary schooling

Essential Skills

- Plan and implement menus as per the establishment's style and standards;
- Prepare various curries;
- Prepare tandoori starters, meats and breads;
- Prepare South Indian dishes like idlis, dosas, sambar and other tiffin items;
- Portion, arrange and garnish servings;
- Maintain proper use of kitchen equipment and gadgets;
- Maintain inventory of food supplies and estimate food requirements;
- Oversee kitchen operations and supervise kitchen helpers;
- Maintain high quality of hygiene and sanitation in the kitchen and work area;
- Regularly review existing menu for opportunities to improve quality & taste

Additional Skills

Must be hardworking, organized, dedicated and capable of working in a fast paced environment.

How to Apply

Interested candidates may apply to jobshyderabadhouse@gmail.com

Job Board Posting

Date Printed: 2024/05/07

Cooks

Job ID	8408AAF633F46	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=8408AAF633F46	
Company	Nawabi Hyderabad House Biryani Place	
Location	Brampton, Ontario	
Date Posted	From: 2023-02-02	To: 2023-08-01
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
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Job Board Posting

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

Date Printed: 2024/05/07

Cooks

Job ID	2FCD28E4396D6	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=2FCD28E4396D6	
Company	Nawabi Hyderabad House Biryani Place	
Location	Brampton, Ontario	
Date Posted	From: 2023-02-02	To: 2023-08-01
Job	Type: Full-time	Category: Food Services
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