

# 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: 2024/04/28



#### Line Cook

Mediahttps://caraers.indigenous.link/viewjob?job.au.e=69-F3-03-42-E8-5CCompanyTerrar Restaurant & CateringLocationTerrar Restaurant & CateringDate PostedFrom: 2020-09-14To: 2021-03-13JobType: Full-ineCategory: AccommodationsJob Sahr DateAs son as possibleCategory: AccommodationsJob Sahr DateBescriptionEmployment: Paramaent, Full timeVacancise: 2Employment: Paramaent, Full timeFarston and the parameter in th	Job ID	69-F3-03-42-E8-5C				
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Click Apply Now!						
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### **Job Board Posting**

Date Printed: 2024/04/28



#### Line Cook

Languages English	Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages	A8C63A7365F1F http://NewCanadianWorker.ca/view Terra Restaurant & Catering Thornhill, Ontario From: 2020-09-14 Type: Full-time As soon as possible \$16.00 / hour for 35 to 40 hours / v English	To: 2021-03-13 Category: Accommodations	
Description         Vacancies: 2         Employment groups: Youth, Indigenous people, Newcomers to Canada         Terms of employment: Permanent, Full time         Benefits: Dental benefits, Other benefits         Employment conditions: Flexible hours         Job requirements         Education         Secondary (high) school graduation certificate         Experience         1 year to less than 2 years         Security and Safety         Oriminal record check         Work Conditions and Physical Capabilities         Fast-paced environment, Standing for extended periods, Repetitive tasks, Work under pressure, Attention to detail         Personal Suitability         Excellent or al communication, Judgement, Flexibility, Team player, Organized, Initiative, Client focus, Dependability, Reliability         Additional Skilis         Prepare dishes for customers with food allergies or intolerances         Cock Categories         Line cook         Specific Skills         Prepare dishes dor customers est food portions, estimate food requirements and costs, and monitor and order supplies, Inspect kitchens and food service areas, Train staff in preparation, cooking and handling of food, Order supplies an equipment, Iclean kitchen and work areas         Work Setting         Restaurant         Intended job posting audience	Vacancies: 2 Employment groups: Youth, Indigenous per Terms of employment: Permanent, Full tim Benefits: Dental benefits, Other benefits Employment conditions: Flexible hours Job requirements Education Secondary (high) school graduation certific Experience 1 year to less than 2 years Security and Safety Criminal record check Work Conditions and Physical Capabilities Fast-paced environment, Standing for exter Personal Suitability Excellent oral communication, Judgement, Additional Skills Prepare dishes for customers with food all Cook Categories Line cook Specific Skills Prepare and cook complete meals or indiv menus, determine size of food portions, es areas, Train staff in preparation, cooking a equipment, Clean kitchen and work areas Work Setting Restaurant Intended job posting audience Anyone who can legally work in Canada ca your job application. <b>How to Apply</b>	hent, Full time er benefits ble hours hation certificate Capabilities ding for extended periods, Repetitive tasks, Work ur Judgement, Flexibility, Team player, Organized, Init with food allergies or intolerances eals or individual dishes and foods, Prepare and coor portions, estimate food requirements and costs, and n, cooking and handling of food, Order supplies and work areas	iative, Client focus, Dependability, Reliability ok special meals for patients as instructed by dietitian or chef, Plan d monitor and order supplies, Inspect kitchens and food service equipment, Maintain inventory and records of food, supplies and	

### **Job Board Posting**

Date Printed: 2024/04/28

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Web Address		wjob?jobname=E084B3DFB2E90			
Company	Terra Restaurant & Catering	100.j00.l00.l00.l00.l00.l00.l00			
Location	Thornhill, Ontario				
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	nandling of food, Order supplies and	equipment, Maintain inventory and records of food, supplies and			
equipment, Clean kitchen and work areas					
Work Setting Restaurant					
Intended job posting audience	poly for this job. If you are not ourro	atly authorized to work in Canada, the employer will not consider			
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					
Click Apply Now!					

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