

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



Cook

	Job ID	ny 1594625 Alberta Ltd O/a Wendy's Restaurant		
	Web Address			
	Company			
	Location			
	Date Posted	From: 2019-04-26	To: 2019-10-23	
	Job	Type: Full-time	Category: Food Services	
	Job Start Date	As soon as possible		
	Job Salary	\$15.00 / hour, for 35-40 hours per we	eek	
	Languages	English		
	Description			
	Job Types			
	Regular job			
	Terms of Employment:			
	Permanent, Full Time			
	Location:			
	40 Westpark Blvd			
	Fort Saskatchewan, AB			
	T8L 0B2			
	Vacancies: 2			
	Job requirements			
	Education			
	Secondary (high) school graduation of	certificate		
	Experience			
	2 years to less than 3 years			
	Work Conditions and Physical Capabilities			
	Fast-paced environment, Physically demanding, Repetitive tasks Personal Suitability			
	Judgment, Flexibility, Team player, C	Judgment, Flexibility, Team player, Organized, Initiative, Reliability		
	Additional Skills			
Prepare dishes for customers with food allergies or intolerances				
	Specific Skills			
	Prepare and cook complete meals or	individual dishes and foods, Plan mer	nus, determine the size of food portion	

Prepare and cook complete meals or individual dishes and foods, Plan menus, determine the size of food portions, estimate food requirements and costs, and monitor and order supplies, Order supplies and equipment, Maintain inventory and records of food, supplies, and equipment

Credentials (certificates, licences, memberships, courses, etc.)

Not required

How to Apply

By email:

wenedmonton@gmail.com By mail: 40 Westpark Blvd

Fort Saskatchewan, AB T8L 0B2

Job Board Posting

Date Printed: 2024/04/28



Cook

Job ID	4459E15F603FD http://NewCanadianWorker.ca/viewjob?jobname=4459E15F603FD 1594625 Alberta Ltd O/a Wendy's Restaurant Fort Saskatchewan, Alberta					
Web Address						
Company						
Location						
Date Posted	From: 2019-04-26	To: 2019-10-23				
Job	Type: Full-time	Category: Food Services				
Job Start Date	As soon as possible					
Job Salary	\$15.00 / hour, for 35-40 hours per week					
Languages	English					
Description						
Job Types						
Regular job						
Terms of Employment:						
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Location:						
40 Westpark Blvd						
Fort Saskatchewan, AB						
T8L 0B2						
Vacancies: 2						
Job requirements	Job requirements					
Education						
Secondary (high) school graduation certificate						
Experience						
2 years to less than 3 years						
Work Conditions and Physical Capab	Work Conditions and Physical Capabilities					
Fast passed environment. Dhysically demonding. Denotitive tooks						

Fast-paced environment, Physically demanding, Repetitive tasks

Personal Suitability

Judgment, Flexibility, Team player, Organized, Initiative, Reliability

Additional Skills

Prepare dishes for customers with food allergies or intolerances Specific Skills

Prepare and cook complete meals or individual dishes and foods, Plan menus, determine the size of food portions, estimate food requirements and costs, and monitor and order supplies, Order supplies and equipment, Maintain inventory and records of food, supplies, and equipment

Credentials (certificates, licences, memberships, courses, etc.)

Not required

How to Apply

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Fort Saskatchewan, AB T8L 0B2

Job Board Posting

Date Printed: 2024/04/28

Cook

Job ID	D6124D6F44D20					
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=D6124D6F44D20					
Company	1594625 Alberta Ltd O/a Wendy's R	1594625 Alberta Ltd O/a Wendy's Restaurant				
Location	Fort Saskatchewan, Alberta					
Date Posted	From: 2019-04-26	To: 2019-10-23				
Job	Type: Full-time	Category: Food Services				
Job Start Date	As soon as possible					
Job Salary	\$15.00 / hour, for 35-40 hours per week					
Languages	English					
Description						
Job Types						
Regular job						
Terms of Employment:						
Permanent, Full Time						
Location:						
40 Westpark Blvd						
Fort Saskatchewan, AB T8L 0B2 Vacancies: 2 Job requirements						
			Education			
			Secondary (high) school graduation certificate			
			Experience			
2 years to less than 3 years						
Work Conditions and Physical Capa	bilities					
Fast-paced environment, Physically demanding, Repetitive tasks						
Personal Suitability						
Judgment, Flexibility, Team player,	Judgment, Flexibility, Team player, Organized, Initiative, Reliability					
Additional Skills						
Prepare dishes for customers with for	ood allergies or intolerances					
Specific Skills						
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