



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: 2024/04/28

First Cook

Job ID	6C-0B-6B-4D-C3-40	
Web Address	https://careers.indigenous.link/viewjob?jobname=6C-0B-6B-4D-C3-40	
Company	Casereccio Foods	
Location	Vancouver, British Columbia	
Date Posted	From: 2022-01-26	To: 2022-07-25
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18.00 hr 40 hours per week	
Languages	English	

Description

Job Duties

- Menu planning and development
- Ensure all food preparation items and recipes are made to standard
- Support and manage preparation for service
- Oversee the flow of the kitchen and the flow of food to maintain service standards.
- Instruct cooks in the preparation, cooking, garnishing and presentation of food
- Demonstrate new cooking techniques and new equipment to cooking staff
- Monitor and ensure that standard kitchen operating procedures are met
- Supervise the activities of kitchen staff
- Recruit, hire and train staff
- Monitor incoming product to ensure it meets restaurant standards
- Estimate food requirements and food and labour costs
- Arrange for new equipment purchases and repairs

Employment Requirements

- Minimum 3 years of commercial cooking experience in a supervisory capacity
- Robust knowledge of Italian cuisine and cooking methods
- Ability to work efficiently, multi-task and perform well under pressure
- Strong communication, leadership and organizational skills
- English language ability
- Secondary school diploma

Job Details

- Full time
- Permanent position

How to Apply

By email

info.casereccio@gmail.com

By mail:

2480 Vine Street

Vancouver, BC

V6K 3K8

In person:

2480 Vine Street

Vancouver, BC

V6K 3K8

from 10:00 to 15:00

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/04/28

First Cook

Job ID	6C4886C25FF13	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=6C4886C25FF13	
Company	Casereccio Foods	
Location	Vancouver, British Columbia	
Date Posted	From: 2022-01-26	To: 2022-07-25
Job	Type: Full-time	Category: Food Services
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Job Board Posting

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

Date Printed: 2024/04/28

First Cook

Job ID	E58E9013E4790	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=E58E9013E4790	
Company	Casereccio Foods	
Location	Vancouver, British Columbia	
Date Posted	From: 2022-01-26	To: 2022-07-25
Job	Type: Full-time	Category: Food Services
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