



# 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: 2024/05/02

## Cook

<b>Job ID</b>	<b>6D-63-70-8F-EF-37</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=6D-63-70-8F-EF-37">https://careers.indigenous.link/viewjob?jobname=6D-63-70-8F-EF-37</a>	
<b>Company</b>	Viyasit Thai Kitchen	
<b>Location</b>	Didsbury, Alberta	
<b>Date Posted</b>	From: 2019-02-21	To: 2019-08-20
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.00 / hour for 36 to 44 hours / week	
<b>Languages</b>	English	

### Description

Vacancies 2

Employment groups: Indigenous people

Terms of employment Permanent, Full time

Employment conditions: Overtime, Morning, Day, Evening, Weekend, Flexible hours

Job requirements

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Transportation/Travel Information

Public transportation is not available

Work Conditions and Physical Capabilities

Fast-paced environment, Physically demanding, Standing for extended periods, Repetitive tasks, Work under pressure,

Attention to detail, Overtime required, Handling heavy loads

Work Location Information

Staff accommodation available

Personal Suitability

Excellent oral communication, Judgement, Flexibility, Team player, Organized, Initiative, Client focus, Dependability,

Reliability

Cuisine Specialties

Thai

Specific Skills

Prepare and cook complete meals or individual dishes and foods, Prepare and cook special meals for patients as instructed by dietitian or chef, Plan menus, determine size of 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 and equipment, Supervise kitchen staff and helpers, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Recruit and hire staff, Organize and manage buffets and banquets, Manage kitchen operations

Work Setting

Restaurant

### How to Apply

By email:

[kruathaiviyasit@gmail.com](mailto:kruathaiviyasit@gmail.com)

# Job Board Posting

Date Printed: 2024/05/02

## Cook

<b>Job ID</b>	<b>8B24BC85E02FB</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=8B24BC85E02FB">http://NewCanadianWorker.ca/viewjob?jobname=8B24BC85E02FB</a>	
<b>Company</b>	Viyasit Thai Kitchen	
<b>Location</b>	Didsbury, Alberta	
<b>Date Posted</b>	From: 2019-02-21	To: 2019-08-20
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.00 / hour for 36 to 44 hours / week	
<b>Languages</b>	English	

### Description

Vacancies 2

Employment groups: Indigenous people

Terms of employment Permanent, Full time

Employment conditions: Overtime, Morning, Day, Evening, Weekend, Flexible hours

Job requirements

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Transportation/Travel Information

Public transportation is not available

Work Conditions and Physical Capabilities

Fast-paced environment, Physically demanding, Standing for extended periods, Repetitive tasks, Work under pressure,

Attention to detail, Overtime required, Handling heavy loads

Work Location Information

Staff accommodation available

Personal Suitability

Excellent oral communication, Judgement, Flexibility, Team player, Organized, Initiative, Client focus, Dependability,

Reliability

Cuisine Specialties

Thai

Specific Skills

Prepare and cook complete meals or individual dishes and foods, Prepare and cook special meals for patients as instructed by dietitian or chef, Plan menus, determine size of 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 and equipment, Supervise kitchen staff and helpers, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Recruit and hire staff, Organize and manage buffets and banquets, Manage kitchen operations

Work Setting

Restaurant

### How to Apply

By email:

[kruathaiviyasit@gmail.com](mailto:kruathaiviyasit@gmail.com)

# Job Board Posting

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

Date Printed: 2024/05/02

## Cook

<b>Job ID</b>	<b>27BF855B95334</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=27BF855B95334">http://NoExperienceNeeded.ca/viewjob?jobname=27BF855B95334</a>	
<b>Company</b>	Viyasit Thai Kitchen	
<b>Location</b>	Didsbury, Alberta	
<b>Date Posted</b>	From: 2019-02-21	To: 2019-08-20
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.00 / hour for 36 to 44 hours / week	
<b>Languages</b>	English	

### Description

Vacancies 2

Employment groups: Indigenous people

Terms of employment Permanent, Full time

Employment conditions: Overtime, Morning, Day, Evening, Weekend, Flexible hours

Job requirements

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Transportation/Travel Information

Public transportation is not available

Work Conditions and Physical Capabilities

Fast-paced environment, Physically demanding, Standing for extended periods, Repetitive tasks, Work under pressure,

Attention to detail, Overtime required, Handling heavy loads

Work Location Information

Staff accommodation available

Personal Suitability

Excellent oral communication, Judgement, Flexibility, Team player, Organized, Initiative, Client focus, Dependability,

Reliability

Cuisine Specialties

Thai

Specific Skills

Prepare and cook complete meals or individual dishes and foods, Prepare and cook special meals for patients as instructed by dietitian or chef, Plan menus, determine size of 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 and equipment, Supervise kitchen staff and helpers, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Recruit and hire staff, Organize and manage buffets and banquets, Manage kitchen operations

Work Setting

Restaurant

### How to Apply

By email:

[kruathaiviyasit@gmail.com](mailto:kruathaiviyasit@gmail.com)