



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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Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/05

Cook

Job ID 73-38-9F-DC-13-94

Web Address

<https://careers.indigenous.link/viewjob?jobname=73-38-9F-DC-13-94>

Company Sabterra Holdings Ltd. dba Tokyo Mithai Wala

Location Surrey, British Columbia

Date Posted From: 2021-09-20 To: 2022-03-19

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$18.00 / hour 40.00 hours / week

Languages English

Description

Location-unit 8 12950 80 Avenue

Surrey, BC V3W 3B2

Vacancies-3

Terms of employment-Permanent employment

Employment conditions: Morning, Day, Evening, Shift, Weekend, Night

Work Conditions and Physical Capabilities: Physically demanding, Fast-paced environment, Repetitive tasks

Work Location Information: Urban area

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 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, Organize and manage buffets and banquets

Work Setting: Restaurant.

Intended job posting audience: Only persons who are legally allowed to work in Canada can apply for this job. If you are not currently authorized to work in Canada, do not apply as the employer will not consider your job application

Experience

2 years to less than 3 years

Education Requirements

Secondary (high) school graduation certificate

How to Apply

By email

Job Board Posting

Date Printed: 2024/05/05

Cook

Job ID	607D2B4425782	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=607D2B4425782	
Company	Sabterra Holdings Ltd. dba Tokyo Mithai Wala	
Location	Surrey, British Columbia	
Date Posted	From: 2021-09-20	To: 2022-03-19
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18.00 / hour 40.00 hours / week	
Languages	English	

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How to Apply

By email

hr@sabterraholdings.com

Job Board Posting

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

Date Printed: 2024/05/05

Cook

Job ID	C01F2F5717E07	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=C01F2F5717E07	
Company	Sabterra Holdings Ltd. dba Tokyo Mithai Wala	
Location	Surrey, British Columbia	
Date Posted	From: 2021-09-20	To: 2022-03-19
Job	Type: Full-time	Category: Food Services
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