



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: 2024/05/05

3 Cooks & 1 Food Service Supervisor

Job ID	75-DF-28-62-27-E5		
Web Address	https://careers.indigenous.link/viewjob?jobname=75-DF-28-62-27-E5		
Company	The Flames		
Location	Stoney Creek, Ontario		
Date Posted	From: 2023-03-30		To: 2023-09-26
Job	Type: Full-time		Category: Food Services
Job Start Date	As soon as possible		
Job Salary	\$27.00 per hour for a minimum of 30 hours per week for all positions		
Languages	English for all positions		

Description

The Flames, 81 King St E, Stoney Creek, ON, Canada L8G1K2 urgently require 3 Cooks and 1 Food Service Supervisor for their busy restaurant serving authentic Indian & Pakistani cuisine.

Job Type for all positions: Permanent, full-time.

Must be willing to work in shifts and on week-ends.

Overtime for all positions: applies after 44 hours a week @ 1.5 times the wage.

Experience

3-5 years for all positions

Education Requirements

Secondary school for all positions

Essential Skills

Job Duties of Cook

- Plan and implement menus as per restaurant's style and standards;
- Prepare curry dishes;
- Prepare tandoori items and starters;
- Portion, arrange and garnish servings;
- Maintain proper use of kitchen equipment and gadgets;
- Maintain inventory of food supplies and estimate food requirements;
- Oversee kitchen operations and supervise kitchen helpers
- Maintain high quality of hygiene and sanitation in the kitchen and work area

Work Environment

Restaurant

Additional Skills

Job Duties of Food Service Supervisor:

- Schedule, supervise and coordinate the activities of the restaurant staff¼
- Establish methods to meet work schedules¼
- Resolve customer issues and conflicts among staff and ensure maximum customer satisfaction¼
- Supervise staff duties which include delegation, scheduling, evaluating, interviewing, training and mentoring responsibilities¼
- Train staff in job sanitation and safety procedures¼
- Estimate and order ingredients and supplies¼
- Maintain an inventory of supplies¼
- Ensure that all kitchen gadgets and equipment are in safe and working condition and take care of repair and maintenance of equipment¼
- Ensure that food service meets quality control standards¼
- Maintain a safe and clean restaurant in compliance with restaurant food safety regulations

How to Apply

Interested candidates please respond to B_bushra@outlook.com specifying the position applying for.

Job Board Posting

Date Printed: 2024/05/05

3 Cooks & 1 Food Service Supervisor

Job ID	34F04866E621F	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=34F04866E621F	
Company	The Flames	
Location	Stoney Creek, Ontario	
Date Posted	From: 2023-03-30	To: 2023-09-26
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$27.00 per hour for a minimum of 30 hours per week for all positions	
Languages	English for all positions	

Description

The Flames, 81 King St E, Stoney Creek, ON, Canada L8G1K2 urgently require 3 Cooks and 1 Food Service Supervisor for their busy restaurant serving authentic Indian & Pakistani cuisine.

Job Type for all positions: Permanent, full-time.

Must be willing to work in shifts and on week-ends.

Overtime for all positions: applies after 44 hours a week @ 1.5 times the wage.

Experience

3-5 years for all positions

Education Requirements

Secondary school for all positions

Essential Skills

Job Duties of Cook

- Plan and implement menus as per restaurant's style and standards;
- Prepare curry dishes;
- Prepare tandoori items and starters;
- Portion, arrange and garnish servings;
- Maintain proper use of kitchen equipment and gadgets;
- Maintain inventory of food supplies and estimate food requirements;
- Oversee kitchen operations and supervise kitchen helpers
- Maintain high quality of hygiene and sanitation in the kitchen and work area

Work Environment

Restaurant

Additional Skills

Job Duties of Food Service Supervisor:

- Schedule, supervise and coordinate the activities of the restaurant staff¼
- Establish methods to meet work schedules¼
- Resolve customer issues and conflicts among staff and ensure maximum customer satisfaction¼
- Supervise staff duties which include delegation, scheduling, evaluating, interviewing, training and mentoring responsibilities¼
- Train staff in job sanitation and safety procedures¼
- Estimate and order ingredients and supplies¼
- Maintain an inventory of supplies¼
- Ensure that all kitchen gadgets and equipment are in safe and working condition and take care of repair and maintenance of equipment¼
- Ensure that food service meets quality control standards¼
- Maintain a safe and clean restaurant in compliance with restaurant food safety regulations

How to Apply

Interested candidates please respond to B_bushra@outlook.com specifying the position applying for.

Job Board Posting

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

Date Printed: 2024/05/05

3 Cooks & 1 Food Service Supervisor

Job ID	BAAFB48B303CB	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=BAAFB48B303CB	
Company	The Flames	
Location	Stoney Creek, Ontario	
Date Posted	From: 2023-03-30	To: 2023-09-26
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$27.00 per hour for a minimum of 30 hours per week for all positions	
Languages	English for all positions	

Description

The Flames, 81 King St E, Stoney Creek, ON, Canada L8G1K2 urgently require 3 Cooks and 1 Food Service Supervisor for their busy restaurant serving authentic Indian & Pakistani cuisine.

Job Type for all positions: Permanent, full-time.

Must be willing to work in shifts and on week-ends.

Overtime for all positions: applies after 44 hours a week @ 1.5 times the wage.

Experience

3-5 years for all positions

Education Requirements

Secondary school for all positions

Essential Skills

Job Duties of Cook

- Plan and implement menus as per restaurant's style and standards;
- Prepare curry dishes;
- Prepare tandoori items and starters;
- Portion, arrange and garnish servings;
- Maintain proper use of kitchen equipment and gadgets;
- Maintain inventory of food supplies and estimate food requirements;
- Oversee kitchen operations and supervise kitchen helpers
- Maintain high quality of hygiene and sanitation in the kitchen and work area

Work Environment

Restaurant

Additional Skills

Job Duties of Food Service Supervisor:

- Schedule, supervise and coordinate the activities of the restaurant staff¼
- Establish methods to meet work schedules¼
- Resolve customer issues and conflicts among staff and ensure maximum customer satisfaction¼
- Supervise staff duties which include delegation, scheduling, evaluating, interviewing, training and mentoring responsibilities¼
- Train staff in job sanitation and safety procedures¼
- Estimate and order ingredients and supplies¼
- Maintain an inventory of supplies¼
- Ensure that all kitchen gadgets and equipment are in safe and working condition and take care of repair and maintenance of equipment¼
- Ensure that food service meets quality control standards¼
- Maintain a safe and clean restaurant in compliance with restaurant food safety regulations

How to Apply

Interested candidates please respond to B_bushra@outlook.com specifying the position applying for.