



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: 2024/05/06

Line Cook

Job ID	8C-2C-FE-93-34-FC	
Web Address	https://careers.indigenous.link/viewjob?jobname=8C-2C-FE-93-34-FC	
Company	Bindia Indian Bistro I	
Location	Toronto, Ontario	
Date Posted	From: 2021-10-15	To: 2022-04-13
Job	Type: Full-time	Category: Food Services
Job Start Date	as soon as possible	
Job Salary	\$16.00 / Hour For 30 To 40 Hours / Week	
Languages	English	

Description

Vacancies: 1

Employment groups: Students, Youth, Indigenous people, Newcomers to Canada

Terms of employment Permanent employment, Full time

Benefits: Other benefits

Employment conditions: Shift

Education: Secondary (high) school graduation certificate

Experience: 1 year to less than 2 years

Transportation/Travel Information: Own transportation, Public transportation is available

Work Conditions and Physical Capabilities: Fast-paced environment, Standing for extended periods, Repetitive tasks,

Work under pressure, Attention to detail

Work Location Information: Various locations

Personal Suitability: Judgement, Excellent oral communication, Organized, Initiative, Dependability, Flexibility,

Reliability, Team player

Additional Skills: Prepare dishes for customers with food allergies or intolerances

Cook Categories: Line cook

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

Work Setting: Restaurant, Caf  

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

How to Apply

job@micoligroup.com

Job Board Posting

Date Printed: 2024/05/06

Line Cook

Job ID	AC16DC9FD510D
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=AC16DC9FD510D
Company	Bindia Indian Bistro I
Location	Toronto, Ontario
Date Posted	From: 2021-10-15 To: 2022-04-13
Job	Type: Full-time Category: Food Services
Job Start Date	as soon as possible
Job Salary	\$16.00 / Hour For 30 To 40 Hours / Week
Languages	English

Description

Vacancies: 1

Employment groups: Students, Youth, Indigenous people, Newcomers to Canada

Terms of employment Permanent employment, Full time

Benefits: Other benefits

Employment conditions: Shift

Education: Secondary (high) school graduation certificate

Experience: 1 year to less than 2 years

Transportation/Travel Information: Own transportation, Public transportation is available

Work Conditions and Physical Capabilities: Fast-paced environment, Standing for extended periods, Repetitive tasks,

Work under pressure, Attention to detail

Work Location Information: Various locations

Personal Suitability: Judgement, Excellent oral communication, Organized, Initiative, Dependability, Flexibility,

Reliability, Team player

Additional Skills: Prepare dishes for customers with food allergies or intolerances

Cook Categories: Line cook

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

Work Setting: Restaurant, Caf  

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

How to Apply

job@micoligroup.com

Job Board Posting

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

Date Printed: 2024/05/06

Line Cook

Job ID	F08120FDC91E5	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=F08120FDC91E5	
Company	Bindia Indian Bistro I	
Location	Toronto, Ontario	
Date Posted	From: 2021-10-15	To: 2022-04-13
Job	Type: Full-time	Category: Food Services
Job Start Date	as soon as possible	
Job Salary	\$16.00 / Hour For 30 To 40 Hours / Week	
Languages	English	

Description

Vacancies: 1

Employment groups: Students, Youth, Indigenous people, Newcomers to Canada

Terms of employment Permanent employment, Full time

Benefits: Other benefits

Employment conditions: Shift

Education: Secondary (high) school graduation certificate

Experience: 1 year to less than 2 years

Transportation/Travel Information: Own transportation, Public transportation is available

Work Conditions and Physical Capabilities: Fast-paced environment, Standing for extended periods, Repetitive tasks,

Work under pressure, Attention to detail

Work Location Information: Various locations

Personal Suitability: Judgement, Excellent oral communication, Organized, Initiative, Dependability, Flexibility,

Reliability, Team player

Additional Skills: Prepare dishes for customers with food allergies or intolerances

Cook Categories: Line cook

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

Work Setting: Restaurant, Caf  

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

How to Apply

job@micoligroup.com