



# 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.Link's 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: 2024/05/01

## Senior Cook

<b>Job ID</b>	<b>95-C7-96-C6-5C-2C</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=95-C7-96-C6-5C-2C">https://careers.indigenous.link/viewjob?jobname=95-C7-96-C6-5C-2C</a>	
<b>Company</b>	Geovan Holdings Ltd. dba Milano's Ristorante	
<b>Location</b>	Nanaimo, British Columbia	
<b>Date Posted</b>	From: 2021-09-20	To: 2022-03-19
<b>Job</b>	Type: Full-time	Category: Hospitality
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$20.00 hour/ 40 hours per week	
<b>Languages</b>	English	

### Description

Job Location(s):

Unit 300- 6551 Aulds Rd

Nanaimo, British Columbia

V9T 6K2 Canada

Job Type: Permanent

Positions Available: 1

NOC Group: Cooks (6242)

NOC Job Title: Senior/First Cook

Job Description :

Oversee kitchen operations

Organize and supervise all work stations in kitchen

Cook and prepare full and part meals

Prepare meats and vegetables

Prepare pizza and pasta

Must be able to completely and efficiently use various kitchen equipment-broiler, deep fryer, grill, pizza ovens

Must have exceptional organizational skills to ensure orders are prepared correctly and in a timely manner

Must work well with others in the team, be willing to assist and cooperate with coworkers

Maintain inventory and records of food, supplies, and equipment

Supervise and train staff in preparation, cooking and handling of food

Minimum 2-3 years experience in a busy commercial restaurant kitchen

Other/ Medical benefits

### Education Requirements

High School

### How to Apply

Email:

[milanos@shaw.ca](mailto:milanos@shaw.ca)

By Mail:

Unit 300- 6551 Aulds Rd

Nanaimo, British Columbia

V9T 6K2, Canada

In Person:

Unit 300- 6551 Aulds Rd

Nanaimo, British Columbia

V9T 6K2, Canada

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/01

## Senior Cook

<b>Job ID</b>	<b>21B05BA8211C2</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=21B05BA8211C2">http://NewCanadianWorker.ca/viewjob?jobname=21B05BA8211C2</a>	
<b>Company</b>	Geovan Holdings Ltd. dba Milano's Ristorante	
<b>Location</b>	Nanaimo, British Columbia	
<b>Date Posted</b>	From: 2021-09-20	To: 2022-03-19
<b>Job</b>	Type: Full-time	Category: Hospitality
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$20.00 hour/ 40 hours per week	
<b>Languages</b>	English	

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V9T 6K2 Canada

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V9T 6K2, Canada

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V9T 6K2, Canada

# Job Board Posting

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

Date Printed: 2024/05/01

## Senior Cook

<b>Job ID</b>	<b>9C91E3B1847E7</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=9C91E3B1847E7">http://NoExperienceNeeded.ca/viewjob?jobname=9C91E3B1847E7</a>	
<b>Company</b>	Geovan Holdings Ltd. dba Milano's Ristorante	
<b>Location</b>	Nanaimo, British Columbia	
<b>Date Posted</b>	From: 2021-09-20	To: 2022-03-19
<b>Job</b>	Type: Full-time	Category: Hospitality
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$20.00 hour/ 40 hours per week	
<b>Languages</b>	English	

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