

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.

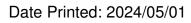
Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief 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**





## Cook

Job ID Web Address Company Location **Date Posted** Job

9C-87-FD-AA-21-FA

https://careers.indigenous.link/viewjob?jobname=9C-87-FD-AA-21-FA E & E Food Service Ltd. Regina, Saskatchewan From: 2020-03-31 To: 2020-09-27 Type: Full-time Category: Food Services Job Start Date As soon as possible \$13.50/hr Job Salary Languages English

#### Description

We are looking for dedicated and motivated people that share our passion for quality in service and product. A full-time cook position is available.

#### Experience

At least 3 years of relevant working experience

#### **Education Requirements**

Completion of secondary school

#### **Essential Skills**

Your duties and responsibilities will include the following:

• Train staff in preparation, cooking and handling of food

• Supervise kitchen staff and helpers

- Order supplies and equipment
- Inspect kitchens and food service areas
- Prepare and cook special meals for patients as instructed by dietitian or chef
- Clean kitchen and work areas
- Maintain inventory and records of food, supplies and equipment
- 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

• Prepare dishes for customers with food allergies or intolerances

#### **Additional Skills**

Flexibility; Team player; Excellent oral communication

#### How to Apply

Please send your resume to:

yangsheldon@yahoo.ca

# **Job Board Posting**

Date Printed: 2024/05/01



## Cook

4BB59C4C06EFD

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NewCanadianWorker.ca/viewjob?jobname=4BB59C4C06EFD E & E Food Service Ltd. Regina, Saskatchewan From: 2020-03-31 To: 2020-09-27 Type: Full-time Category: Food Services As soon as possible \$13.50/hr English

#### Description

We are looking for dedicated and motivated people that share our passion for quality in service and product. A full-time cook position is available.

#### Experience

At least 3 years of relevant working experience

#### **Education Requirements**

Completion of secondary school

#### **Essential Skills**

Your duties and responsibilities will include the following:

- $\hat{a} \in c$  Train staff in preparation, cooking and handling of food
- Supervise kitchen staff and helpers
- Order supplies and equipment
- $\hat{a}{\in} {\mbox{\sc th}}$  Inspect kitchens and food service areas
- Prepare and cook special meals for patients as instructed by dietitian or chef
- $\hat{a}$ €¢ Clean kitchen and work areas
- Maintain inventory and records of food, supplies and equipment
- 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

 $\hat{a}{\in}{\ensuremath{\varepsilon}}$  Prepare dishes for customers with food allergies or intolerances

#### **Additional Skills**

Flexibility; Team player; Excellent oral communication

### How to Apply

Please send your resume to:

yangsheldon@yahoo.ca

# **Job Board Posting**

Date Printed: 2024/05/01

### Cook

B94A56DA03BD1

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NoExperienceNeeded.ca/viewjob?jobname=B94A56DA03BD1 E & E Food Service Ltd. Regina, Saskatchewan From: 2020-03-31 To: 2020-09-27 Type: Full-time Category: Food Services As soon as possible \$13.50/hr English

### Description

We are looking for dedicated and motivated people that share our passion for quality in service and product. A full-time cook position is available.

#### Experience

At least 3 years of relevant working experience

#### **Education Requirements**

Completion of secondary school

#### **Essential Skills**

Your duties and responsibilities will include the following:

- $\hat{a} \in c$  Train staff in preparation, cooking and handling of food
- Supervise kitchen staff and helpers
- Order supplies and equipment
- $\hat{a}{\in}{\ensuremath{\varepsilon}}$  Inspect kitchens and food service areas
- Prepare and cook special meals for patients as instructed by dietitian or chef
- $\hat{a}$ €¢ Clean kitchen and work areas
- Maintain inventory and records of food, supplies and equipment
- 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

 $\hat{a}{\in}{\ensuremath{\varepsilon}}$  Prepare dishes for customers with food allergies or intolerances

#### Additional Skills

Flexibility; Team player; Excellent oral communication

## How to Apply

Please send your resume to:

yangsheldon@yahoo.ca