



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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Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/04/28

Indian Curry & Tandoor Cook

Job ID	9D-35-3A-CC-44-77	
Web Address	https://careers.indigenous.link/viewjob?jobname=9D-35-3A-CC-44-77	
Company	Tandoori Flame	
Location	Mississauga, Ontario	
Date Posted	From: 2021-09-09	To: 2022-03-08
Job	Type: Full-time	Category: Hospitality
Job Start Date	As soon as possible	
Job Salary	Salary \$17 Per Hour, 40 Hours Per Week	
Languages	English	

Description

Tandoori Flame is looking for a full time permanent Indian Curry & Tandoor Cook.

Job Type: Full Time/Permanent

Positions Available: 2

Primary Responsibilities:

• Prepare and cook complete meals or individual dishes and foods.

• Prepare and Cook Tandoori Items-Naans, Garlic Naans, Tandoori Chicken items, Sheesh Kebob, Chicken Tikka, Tandoori Fish. Fish items.

• Prepare and cook special meals for special occasions (marriage and religious functions).

• Prepare and Cook Karahi Paneer, Mattar Paneer, Shahi, Mixed vegetables Paneer, Kopta, Baingan Bharta.

• Cook Bhindi, Daal Makhni, Mushroom soup and other veg. curries.

• Cook Tandoori Naans, Tandoori dishes and curries.

Experience

1 year to less than 2 years

Education Requirements

No minimum education levels

Essential Skills

Prepare and make Indian food dishes

Work Environment

The candidates should be willing to work mornings, evenings and weekends and late-night shift on weekends and public holidays.

How to Apply

All applicants are encouraged to submit resume online, walk in and apply with manager. Email: info@tandooriflame.com or

By fax: 905-451-4990

Contact - Shraey Gulati

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/04/28

Indian Curry & Tandoor Cook

Job ID	632EDF065FE51	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=632EDF065FE51	
Company	Tandoori Flame	
Location	Mississauga, Ontario	
Date Posted	From: 2021-09-09	To: 2022-03-08
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Contact - Shraey Gulati

Job Board Posting

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

Date Printed: 2024/04/28

Indian Curry & Tandoor Cook

Job ID	1CD0561B00506	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=1CD0561B00506	
Company	Tandoori Flame	
Location	Mississauga, Ontario	
Date Posted	From: 2021-09-09	To: 2022-03-08
Job	Type: Full-time	Category: Hospitality
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