



# 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: 2024/04/28

## Indian Curry & Tandoor Cook

<b>Job ID</b>	<b>9D-35-3A-CC-44-77</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=9D-35-3A-CC-44-77">https://careers.indigenous.link/viewjob?jobname=9D-35-3A-CC-44-77</a>	
<b>Company</b>	Tandoori Flame	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2021-09-09	To: 2022-03-08
<b>Job</b>	Type: Full-time	Category: Hospitality
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	Salary \$17 Per Hour, 40 Hours Per Week	
<b>Languages</b>	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 Kebab, 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](mailto:info@tandooriflame.com)

or

By fax: 905-451-4990



# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/04/28

## Indian Curry & Tandoor Cook

<b>Job ID</b>	<b>632EDF065FE51</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=632EDF065FE51">http://NewCanadianWorker.ca/viewjob?jobname=632EDF065FE51</a>	
<b>Company</b>	Tandoori Flame	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2021-09-09	To: 2022-03-08
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By fax: 905-451-4990

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

<b>Job ID</b>	<b>1CD0561B00506</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=1CD0561B00506">http://NoExperienceNeeded.ca/viewjob?jobname=1CD0561B00506</a>	
<b>Company</b>	Tandoori Flame	
<b>Location</b>	Mississauga, Ontario	
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<b>Job</b>	Type: Full-time	Category: Hospitality
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