

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

Date Printed: 2024/05/02



Line Cook (NOC: 6322) / Cook (NOC: 6322)

Job ID	AB-DF-DA-2B-72-83		
Web Address			
https://careers.indigenous.link/viewjob?jobname=AB-DF-DA-2B-72-83			
Company	A&W Dawson Creek		
Location	Dawson Creek, British Columbia		
Date Posted	From: 2017-07-12	To: 2019-12-29	
Job	Type: Part-time Leading to Full- Crate gory: Food Services		
Job Salary	\$14.74 Per Hour, For 40 Hours Per Week		
Languages	English		

Description

Line Cook (NOC: 6322)

- 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
- Recruit and hire staff
- Manage kitchen operations

Education: Secondary (high) school graduation certificate

Experience: 1 year to less than 2 years

\$14.74 / Hour for 40 Hours / Week

Permanent, Part time leading to full time

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How to Apply

By E-mail: awrootbeerdc@gmail.com By Mail: 12000 8 Street, Dawson Creek, BC V1G 4Y5 Janice Depositar A&W Dawson Creek, BC

Job Board Posting

Date Printed: 2024/05/02



Line Cook (NOC: 6322) / Cook (NOC: 6322)

Job ID Web Address Company Location Date Posted Job Job Salary Languages 4CEE4E6E39B48 http://NewCanadianWorker.ca/viewjob?jobname=4CEE4E6E39B48 A&W Dawson Creek Dawson Creek, British Columbia From: 2017-07-12 To: 2019-12-29 Type: Part-time Leading to Full-Category: Food Services \$14.74 Per Hour, For 40 Hours Per Week English

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A&W Dawson Creek, BC

Job Board Posting

Date Printed: 2024/05/02

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Web Address			
http://NoExperienceNeeded.ca/viewjob?jobname=2C0AB08C16DA9			
Company	A&W Dawson Creek		
Location	Dawson Creek, British Columbia		
Date Posted	From: 2017-07-12	To: 2019-12-29	
Job	Type: Part-time Leading to Full- Cate gory: Food Services		
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