



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: 2024/04/30

Cook (NOC 6322)

Job ID C4-27-D2-61-6A-25

Web Address

<https://careers.indigenous.link/viewjob?jobname=C4-27-D2-61-6A-25>

Company Jaibadrivishal Food Services O/a Made In India

Location Lake Country, British Columbia

Date Posted From: 2021-02-24 To: 2021-08-23

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$15.20/ hour for 30 to 40 hours/week

Languages English

Description

Vacancies:

2

Benefits:

Extended Health Benefits

Marketed to:

Youth, Veterans of the Canadian Armed Forces, Indigenous people, Newcomers to Canada, Apprentices

Terms of employment:

Morning, Day, Evening, Weekend, Flexible hours, Full Time, Permanent

Work Conditions and Physical Capabilities

Fast-paced environment, Attention to detail

Specific Skills

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, Clean kitchen and work areas, Manage kitchen operations

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

Judgement, Team player, Client focus

Work Environment

Restaurant

Additional Skills

Prepare dishes for customers with food allergies or intolerances

Other

Job Location:

9685 BC - 97 Suite 105

Lake Country, BC V4V 1P53

How to Apply

By mail

9685 BC - 97 Suite 105

Lake Country, BC V4V 1P53

By email

madeinindia79@gmail.com

Job Board Posting

Date Printed: 2024/04/30

Cook (NOC 6322)

Job ID	A9E1A351A3074	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=A9E1A351A3074	
Company	Jaibadrivishal Food Services O/a Made In India	
Location	Lake Country, British Columbia	
Date Posted	From: 2021-02-24	To: 2021-08-23
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$15.20/ hour for 30 to 40 hours/week	
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Job Board Posting

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

Date Printed: 2024/04/30

Cook (NOC 6322)

Job ID	C18CE9153F264
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=C18CE9153F264
Company	Jaibadrivishal Food Services O/a Made In India
Location	Lake Country, British Columbia
Date Posted	From: 2021-02-24 To: 2021-08-23
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
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