



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.Link's 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: 2024/05/08

Cook

Job ID	C7-E9-26-BE-04-94	
Web Address	https://careers.indigenous.link/viewjob?jobname=C7-E9-26-BE-04-94	
Company	Japonais Bistro	
Location	Edmonton, Alberta	
Date Posted	From: 2019-08-01	To: 2020-01-28
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$17.00 to \$21.00 / hour (To be negotiated) for 40 to 43 hours / week	
Languages	English	

Description

Vacancies: 1

Terms of employment: Permanent, Full time

Employment conditions: Morning, Day, Evening, Weekend, Night

Job requirements

Education: Secondary (high) school graduation certificate

Experience: 2 years to less than 3 years

Transportation/Travel Information: Public transportation is available

Work Location Information: Urban area

Personal Suitability: Team player, Organized, Client focus

Additional Skills: Prepare dishes for customers with food allergies or intolerances

Cuisine Specialties: Japanese cuisine

Specific Skills: Prepare and cook complete meals or individual dishes and foods, Prepare and cook special meals for patients as instructed by dietitian or chef, 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, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas

Work Setting: Restaurant

How to Apply

1. By email: japonaisbistro@hotmail.com
2. By mail: 11806 Jasper Ave NW, Edmonton, AB T5K 0N7
3. In person: 11806 Jasper Ave NW, Edmonton, AB T5K 0N7 (from 14:00 to 17:00)

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/08

Cook

Job ID	7F712E106AEC5	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=7F712E106AEC5	
Company	Japonais Bistro	
Location	Edmonton, Alberta	
Date Posted	From: 2019-08-01	To: 2020-01-28
Job	Type: Full-time	Category: Food Services
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Job Board Posting

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

Date Printed: 2024/05/08

Cook

Job ID	8E7F1EAE2FFE6	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=8E7F1EAE2FFE6	
Company	Japonais Bistro	
Location	Edmonton, Alberta	
Date Posted	From: 2019-08-01	To: 2020-01-28
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