



# 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: 2024/05/09

## Cook

|                       |   |                         |
|-----------------------|---|-------------------------|
| <b>Job ID</b>         | <b>CV-KE-NG-06-08-05</b>  |                         |
| <b>Web Address</b>    | <a href="https://careers.indigenous.link/viewjob?jobname=CV-KE-NG-06-08-05">https://careers.indigenous.link/viewjob?jobname=CV-KE-NG-06-08-05</a> |                         |
| <b>Company</b>        | 1288266 Alberta Ltd. O/A Cora Breakfast and Lunch   |                         |
| <b>Location</b>       | Edmonton, Alberta   |                         |
| <b>Date Posted</b>    | From: 2024-03-09  | To: 2024-09-05          |
| <b>Job</b>            | Type: Full-time   | Category: Food Services |
| <b>Job Start Date</b> | As soon as possible   |                         |
| <b>Job Salary</b>     | Wage range is \$17.50 - \$18.00 per hour For 40 Hours Per Week  |                         |
| <b>Languages</b>      | English   |                         |

### Description

Vacancies: 3

Terms of employment: Permanent employment Full time

Day, Weekend, On Call, Early Morning, Morning

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Work setting

Restaurant

Cook categories:

Cook (general)

Line cook

Tasks

- Prepare and cook complete meals or individual dishes and foods
- Prepare dishes for customers with food allergies or intolerances
- 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
- Supervise kitchen staff and helpers
- Maintain inventory and records of food, supplies and equipment
- Clean kitchen and work areas

Transportation/travel information

Own transportation

Public transportation is available

Work conditions and physical capabilities

Attention to detail

Fast-paced environment

Handling heavy loads

Overtime required

Physically demanding

Repetitive tasks

Standing for extended periods

Work under pressure

Personal suitability

- Client focus
  - Dependability
  - Excellent oral communication
  - Flexibility
  - Initiative
  - Judgement
  - Organized
  - Reliability
  - Team player
- Screening questions
- Are you available for the advertised start date

- Are you currently legally able to work in Canada
- Do you have previous experience in this field of employment
- What is the highest level of study you have completed

**How to Apply**

By email

corawp@gmail.com

In person

9977 178 Street NW suite 6

Edmonton, AB

T5T 6J6

Between 06:00 AM and 03:00 PM

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/09

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| <b>Job ID</b>         | <b>NCW001123</b>  |                         |
| <b>Web Address</b>    | <a href="http://NewCanadianWorker.ca/viewjob?jobname=NCW001123">http://NewCanadianWorker.ca/viewjob?jobname=NCW001123</a> |                         |
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