

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

Date Printed: 2024/05/01



Line Cook

Job ID D6-66-CF-4C-E8-7D

Web Address https://careers.indigenous.link/viewjob?jobname=D6-66-CF-4C-E8-7D

Company Oriental Noodle House Thanh Thanh Restaurant

Location Edmonton, Alberta

Date Posted From: 2023-02-03 To: 2023-08-02

Job Type: Full-time Category: Food Services

Job Start DateAs soon as possibleJob Salary\$16.50/hour, 40 hours/week

Languages English

Description

-Vacancies: 1

-Employment groups: Youth, Visible minorities, Indigenous people, Newcomers to Canada

-Terms of employment: Permanent employment, Full time

Personal suitability

Dependability, Flexibility, Initiative, Judgement, Organized, Reliability, Team player

Cook categories

Line cook

Transportation/travel information

Public transportation is available

Work conditions and physical capabilities

Attention to detail, Fast-paced environment, Repetitive tasks, Standing for extended periods, Work under pressure

Benefits:

Gratuities (tips and free meals)

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

Prepare and cook complete meals or individual dishes and foods, Inspect kitchens and food service areas, Train staff in preparation, cooking and handling of food, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Manage kitchen operations

Work Environment

Restaurant, Urban area

Other

Location of work:

10718 101 Street, NW, Edmonton, Alberta, T5H 2S3

How to Apply

By email

canphilagency@yahoo.com

How-to-apply instructions

Here is what you must include in your application:

- References attesting experience
- Cover letter

Who can apply to this job

The employer accepts applications from:

- -Canadian citizens and permanent or temporary residents of Canada.
- -Other candidates with or without a valid Canadian work permit.

Job Board Posting

Date Printed: 2024/05/01



Line Cook

Job ID 3E2B91A72B75D

Web Address http://NewCanadianWorker.ca/viewjob?jobname=3E2B91A72B75D

Company Oriental Noodle House Thanh Thanh Restaurant

Location Edmonton, Alberta

Date Posted From: 2023-02-03 To: 2023-08-02

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Languages English

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Job Board Posting

Date Printed: 2024/05/01

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

Line Cook

Job ID 515777CD2F553

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=515777CD2F553

Company Oriental Noodle House Thanh Thanh Restaurant

Location Edmonton, Alberta

Date Posted From: 2023-02-03 To: 2023-08-02

Job Type: Full-time Category: Food Services

Job Start DateAs soon as possibleJob Salary\$16.50/hour, 40 hours/week

Languages English

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