

# 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: 2024/05/03



#### **Line Cook**

Job ID DB-D7-1A-49-E3-1D

Web Address https://careers.indigenous.link/viewjob?jobname=DB-D7-1A-49-E3-1D

**Company** D Spot

**Location** Scarborough, Ontario

**Date Posted** From: 2023-03-30 To: 2023-09-26

Job Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

**Job Salary** \$17 per hour for a minimum of 30 hours per week

**Languages** English

#### **Description**

D Spot a one of a kind dessert shop located at 2058 Ellesmere road, Unit # 6, Scarborough, ON M1H2V6 require 1 Line Cook to prepare a wide variety of items as per our restaurant's style and standards.

Job Type: Permanent full time position;

Must be available to work in shifts and on week-ends; Overtime: 1.5 times the wage after 44 hours per week

## **Experience**

1-2 years

#### **Education Requirements**

Secondary schooling

#### **Essential Skills**

- Complete line checks to ensure that the kitchen is set up and sufficiently stocked and kept ready for service;
- Assist the Head cook in the preparation of a wide variety of items for a variety of recipes on the menu;
- Perform inventory checks and maintain food storage logs;
- Meticulously align plate presentations;
- Ensure that all orders are prepared to the correct recipe and quantity as per the set franchise standards;
- Ensure that all mis-en-place is freshly prepared;
- Employ proper food handling and food safety techniques;
- Work with other employees to ensure smooth food production and service;
- Practice proper grooming, personal hygiene and uniform standards;
- Ensure that all kitchen equipment is properly cleaned and stored

#### **Additional Skills**

Must be hardworking, organized, dedicated and capable of working in a fast paced environment.

#### **How to Apply**

Interested candidates may apply to d\_spot01@outlook.com

# **Job Board Posting**

Date Printed: 2024/05/03



#### **Line Cook**

Job ID B1EE32C80CC8C

Web Address http://NewCanadianWorker.ca/viewjob?jobname=B1EE32C80CC8C

**Company** D Spot

**Location** Scarborough, Ontario

**Date Posted** From: 2023-03-30 To: 2023-09-26

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

**Job Salary** \$17 per hour for a minimum of 30 hours per week

**Languages** English

#### **Description**

D Spot a one of a kind dessert shop located at 2058 Ellesmere road, Unit # 6, Scarborough, ON M1H2V6 require 1 Line Cook to prepare a wide variety of items as per our restaurant's style and standards.

Job Type: Permanent full time position;

Must be available to work in shifts and on week-ends; Overtime: 1.5 times the wage after 44 hours per week

# Experience

1-2 years

#### **Education Requirements**

Secondary schooling

#### **Essential Skills**

- Complete line checks to ensure that the kitchen is set up and sufficiently stocked and kept ready for service;
- Assist the Head cook in the preparation of a wide variety of items for a variety of recipes on the menu;
- Perform inventory checks and maintain food storage logs;
- Meticulously align plate presentations;
- Ensure that all orders are prepared to the correct recipe and quantity as per the set franchise standards;
- Ensure that all mis-en-place is freshly prepared;
- Employ proper food handling and food safety techniques;
- Work with other employees to ensure smooth food production and service;
- Practice proper grooming, personal hygiene and uniform standards;
- Ensure that all kitchen equipment is properly cleaned and stored

#### **Additional Skills**

Must be hardworking, organized, dedicated and capable of working in a fast paced environment.

#### **How to Apply**

Interested candidates may apply to d\_spot01@outlook.com

# **Job Board Posting**

Date Printed: 2024/05/03

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

### **Line Cook**

Job ID 1B257C0772085

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=1B257C0772085

**Company** D Spot

**Location** Scarborough, Ontario

**Date Posted** From: 2023-03-30 To: 2023-09-26

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

**Job Salary** \$17 per hour for a minimum of 30 hours per week

**Languages** English

#### **Description**

D Spot a one of a kind dessert shop located at 2058 Ellesmere road, Unit # 6, Scarborough, ON M1H2V6 require 1 Line Cook to prepare a wide variety of items as per our restaurant's style and standards.

Job Type: Permanent full time position;

Must be available to work in shifts and on week-ends; Overtime: 1.5 times the wage after 44 hours per week

## Experience

1-2 years

#### **Education Requirements**

Secondary schooling

#### **Essential Skills**

- Complete line checks to ensure that the kitchen is set up and sufficiently stocked and kept ready for service;
- Assist the Head cook in the preparation of a wide variety of items for a variety of recipes on the menu;
- Perform inventory checks and maintain food storage logs;
- Meticulously align plate presentations;
- Ensure that all orders are prepared to the correct recipe and quantity as per the set franchise standards;
- Ensure that all mis-en-place is freshly prepared;
- Employ proper food handling and food safety techniques;
- Work with other employees to ensure smooth food production and service;
- Practice proper grooming, personal hygiene and uniform standards;
- Ensure that all kitchen equipment is properly cleaned and stored

#### **Additional Skills**

Must be hardworking, organized, dedicated and capable of working in a fast paced environment.

#### **How to Apply**

Interested candidates may apply to d spot01@outlook.com