

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: 2024/05/02



Cheese Production Worker

Job ID E1-3A-BA-97-26-B2

Web Address https://careers.indigenous.link/viewjob?jobname=E1-3A-BA-97-26-B2

CompanySalt Spring Island Cheese Company Ltd.LocationSalt Spring Island, British Columbia

Date Posted From: 2023-03-02 To: 2023-08-29

Job Type: Full-time Category: Manufacturing

Job Start DateAs soon as possible.Job Salary\$21.00 Per HourLanguagesEnglish Language Ability

Description

Job Duties:

- -Operate machinery and follow internal procedures to make cheese.
- -Prepare ingredients in accordance with company recipes.
- -Assist with packaging cheese.
- -Receive supplies and ingredients as necessary.
- -Set up and clean equipment and the plant during production and at the end of each day as required.
- -Perform quality control to ensure products comply with our high standards.
- -Report any production issues or product defects to the Production Manager.
- -Understand and follow our Hazard Analysis Critical Control Point plan.
- -Understand and follow our Workplace Hazardous Materials Information System plan.
- -Accurately record production information and data.

Employment Requirements:

- -Experience preparing food, ordering and receiving food supplies and with record keeping considered an asset, but is not essential.
- -Understanding of cheese making recipes, milk receiving procedures and pasteurizing procedures considered an asset, but is not essential.
- -Physically demanding.
- -Attention to detail and use of initiative with planning, starting and completing tasks.
- -Standing for extended periods of time.
- -Be a flexible and efficient team player.
- -Willingness to learn.
- -English language ability.

Job Details:

- -\$21.00 per hour.
- -Permanent, full-time (32-40 hours per week).
- -Morning, day, evening and weekend shifts.
- -Uniform and protective equipment provided.
- -Extended healthcare benefits after 6 months of continuous employment.
- -Opportunity to earn a bonus.

Location:

-285 Reynolds Road, Salt Spring Island, BC, V8K 1Y2

How to Apply

Please email your resume to jobapplications@saltspringcheese.ca

Job Board Posting

Date Printed: 2024/05/02



Cheese Production Worker

Job ID 31DBE177A8129

Web Address http://NewCanadianWorker.ca/viewjob?jobname=31DBE177A8129

CompanySalt Spring Island Cheese Company Ltd.LocationSalt Spring Island, British Columbia

Date Posted From: 2023-03-02 To: 2023-08-29

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Job Board Posting

Date Printed: 2024/05/02

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

Cheese Production Worker

Job ID 5E406E63EBDA3

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=5E406E63EBDA3

CompanySalt Spring Island Cheese Company Ltd.LocationSalt Spring Island, British Columbia

Date Posted From: 2023-03-02 To: 2023-08-29

Job Type: Full-time Category: Manufacturing

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