



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: 2024/05/03

Cooks

Job ID	F7-CB-3A-DC-B0-3C	
Web Address	https://careers.indigenous.link/viewjob?jobname=F7-CB-3A-DC-B0-3C	
Company	Pizza Pizza	
Location	York, Ontario	
Date Posted	From: 2018-12-14	To: 2019-06-12
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$14.00/ hour	
Languages	English	

Description

Vacancies: 4

Terms: Permanent, Full-time work, shift basis with flexible hours, including weekends

Job Location: York, ON M6M 1B3 Canada

Job responsibilities include:

- Prepare all raw materials required for cooking such as cutting all vegetables and preparing dough
- Manage all food order slips and administer all instructions and perform all cooking as per the instructions
- Monitor and ensure exact measurement of all ingredients for all food items
- Analyze customer's order and ensure appropriate number of all order is given to the customer
- Evaluate all food requirements and maintain an adequate standard and quality at all times
- Monitor and maintain clean working area and cooking surface
- Maintain inventory and record of food, supplies and equipment
- Ensure optimal level of sanitation and safety standards in work area at all times
- Work with minimal supervision
- Schedule and supervise kitchen helpers when needed

An ideal candidate must possess excellent communication skills, customer service, problem solving skills and team work. Qualified Canadian/ permanent residents including people with disabilities, new comers to Canada, veterans, apprentices, seniors and/ or indigenous groups are welcome to apply.

Experience

Minimum 1-2 years as a cook is needed

Education Requirements

Completion of secondary school is required

How to Apply

Via Email: hajisamadipizza@gmail.com

No phone calls- qualified candidates will be contacted via email only.

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/03

Cooks

Job ID	EEB5AEE00ADA0	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=EEB5AEE00ADA0	
Company	Pizza Pizza	
Location	York, Ontario	
Date Posted	From: 2018-12-14	To: 2019-06-12
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$14.00/ hour	
Languages	English	

Description

Vacancies: 4

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Job Location: York, ON M6M 1B3 Canada

Job responsibilities include:

• Prepare all raw materials required for cooking such as cutting all vegetables and preparing dough

• Manage all food order slips and administer all instructions and perform all cooking as per the instructions

• Monitor and ensure exact measurement of all ingredients for all food items

• Analyze customer's order and ensure appropriate number of all order is given to the customer

• Evaluate all food requirements and maintain an adequate standard and quality at all times

• Monitor and maintain clean working area and cooking surface

• Maintain inventory and record of food, supplies and equipment

• Ensure optimal level of sanitation and safety standards in work area at all times

• Work with minimal supervision

• Schedule and supervise kitchen helpers when needed

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Job Board Posting

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

Date Printed: 2024/05/03

Cooks

Job ID	42426814957FC	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=42426814957FC	
Company	Pizza Pizza	
Location	York, Ontario	
Date Posted	From: 2018-12-14	To: 2019-06-12
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$14.00/ hour	
Languages	English	

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