

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: 2024/04/29



Cook (6322)

Job ID	FA-82-1E-24-74-F1		
Web Address	https://careers.indigenous.link/viewjob?jobname=FA-82-1E-24-74-F1		
Company	Taj Indian Bistro Ltd		
Location	Agassiz, British Columbia		
Date Posted	From: 2020-01-07	To: 2020-07-05	
Job	Type: Full-time	Category: Food Services	
Job Start Date	As soon as possible		
Job Salary	\$16.00 / hour for 32 to 40 hours / week		
Languages	English		

Description

Location: 7168 Pioneer Avenue, Agassiz, BC V0M1A0 Vacation Pay: As per BC Employment Standards Vacancies: 2 Employment groups: Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous people, Newcomers to Canada, Seniors, Apprentices Terms of employment: Permanent, Full time Employment conditions: Early morning, Morning, Day, Evening, Weekend Job requirements Education Secondary (high) school graduation certificate Experience Minimum 2 years **Cook Categories** Cook (general) Specific Skills Prepare and cook complete meals or individual dishes and foods, 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, Recruit and hire staff, Organize and manage buffets and banquets, Manage kitchen operations Work Setting Restaurant Intended job posting audience Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application. How to Apply Email: pawsohal@yahoo.com

Job Board Posting

Date Printed: 2024/04/29



Cook (6322)

Job ID	E5B5A6F2D5E6F		
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=E5B5A6F2D5E6F		
Company	Taj Indian Bistro Ltd		
Location	Agassiz, British Columbia		
Date Posted	From: 2020-01-07	To: 2020-07-05	
Job	Type: Full-time	Category: Food Services	
Job Start Date	As soon as possible		
Job Salary	\$16.00 / hour for 32 to 40 hours / week		
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Description

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Job Board Posting

Date Printed: 2024/04/29

NoExperienceNeeded.ca

your place for a first step or a fresh start

Cook (6322)

Job ID	88F1FCD90F89D		
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=88F1FCD90F89D		
Company	Taj Indian Bistro Ltd		
Location	Agassiz, British Columbia		
Date Posted	From: 2020-01-07	To: 2020-07-05	
Job	Type: Full-time	Category: Food Services	
Job Start Date	As soon as possible		
Job Salary	\$16.00 / hour for 32 to 40 hours / week		
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