



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

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Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/04/28

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: 2024/04/28

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	
Languages	English	

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Job Board Posting

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

Date Printed: 2024/04/28

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
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