



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: 2024/05/04

Executive Chef

Job ID	FA-DC-F1-96-BA-87	
Web Address	https://careers.indigenous.link/viewjob?jobname=FA-DC-F1-96-BA-87	
Company	Flying Pig - Olympic Village	
Location	Vancouver, British Columbia	
Date Posted	From: 2019-12-11	To: 2020-06-08
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$60,000 Annual for 40 hrs/week	
Languages	English	

Description

Job Type: Full-time, permanent

Positions Available: 1

Benefits: other benefits

Duties:

- Maintain records of food costs, consumption, sales and inventory
- Requisition food and kitchen supplies
- Prepare and cook food on a regular basis, or for special guests or functions
- Prepare and cook meals or specialty foods
- Arrange for equipment purchases and repairs
- Plan menus and ensure food meets quality standards
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Recruit and hire staff
- Consult with clients regarding weddings, banquets and specialty functions
- Estimate food requirements and food and labour costs
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- Demonstrate new cooking techniques and new equipment to cooking staff
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing and presentation of food

Experience

2 years to less than 3 years

Education Requirements

Secondary high school graduation certificate

How to Apply

By email:

resumes@theflyingpigvan.com

By phone:

604-428-9211

from 11:00 to 23:00

By mail:

127 W 2nd Ave., Vancouver, BC V5Y 1B8

In person:

127 W 2nd Ave., Vancouver, BC V5Y 1B8

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/04

Executive Chef

Job ID	FB04D8E6899E4	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=FB04D8E6899E4	
Company	Flying Pig - Olympic Village	
Location	Vancouver, British Columbia	
Date Posted	From: 2019-12-11	To: 2020-06-08
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$60,000 Annual for 40 hrs/week	
Languages	English	

Description

Job Type: Full-time, permanent

Positions Available: 1

Benefits: other benefits

Duties:

- Maintain records of food costs, consumption, sales and inventory
- Requisition food and kitchen supplies
- Prepare and cook food on a regular basis, or for special guests or functions
- Prepare and cook meals or specialty foods
- Arrange for equipment purchases and repairs
- Plan menus and ensure food meets quality standards
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Recruit and hire staff
- Consult with clients regarding weddings, banquets and specialty functions
- Estimate food requirements and food and labour costs
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- Demonstrate new cooking techniques and new equipment to cooking staff
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing and presentation of food

Experience

2 years to less than 3 years

Education Requirements

Secondary high school graduation certificate

How to Apply

By email:

resumes@theflyingpigvan.com

By phone:

604-428-9211

from 11:00 to 23:00

By mail:

127 W 2nd Ave., Vancouver, BC V5Y 1B8

In person:

127 W 2nd Ave., Vancouver, BC V5Y 1B8

Job Board Posting

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

Date Printed: 2024/05/04

Executive Chef

Job ID	94CBD05BDCEFB	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=94CBD05BDCEFB	
Company	Flying Pig - Olympic Village	
Location	Vancouver, British Columbia	
Date Posted	From: 2019-12-11	To: 2020-06-08
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$60,000 Annual for 40 hrs/week	
Languages	English	

Description

Job Type: Full-time, permanent

Positions Available: 1

Benefits: other benefits

Duties:

- Maintain records of food costs, consumption, sales and inventory
- Requisition food and kitchen supplies
- Prepare and cook food on a regular basis, or for special guests or functions
- Prepare and cook meals or specialty foods
- Arrange for equipment purchases and repairs
- Plan menus and ensure food meets quality standards
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Recruit and hire staff
- Consult with clients regarding weddings, banquets and specialty functions
- Estimate food requirements and food and labour costs
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- Demonstrate new cooking techniques and new equipment to cooking staff
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing and presentation of food

Experience

2 years to less than 3 years

Education Requirements

Secondary high school graduation certificate

How to Apply

By email:

resumes@theflyingpigvan.com

By phone:

604-428-9211

from 11:00 to 23:00

By mail:

127 W 2nd Ave., Vancouver, BC V5Y 1B8

In person:

127 W 2nd Ave., Vancouver, BC V5Y 1B8