



# 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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# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/05

## Specialty Chef

<b>Job ID</b>	<b>04-11-1C-66-68-CB</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=04-11-1C-66-68-CB">https://careers.indigenous.link/viewjob?jobname=04-11-1C-66-68-CB</a>	
<b>Company</b>	Chatpatta Chowk By Aanch	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2019-11-13	To: 2020-05-11
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$23.00 per hour	
<b>Languages</b>	English	

### Description

Terms: Permanent, Full-Time with flexible working hours Job duties include: • Responsible for planning and preparation of ethnic East Indian recipes, dishes and other menu items. • Manage cooking activities and support kitchen staff in preparing specialty cuisine meals on a day to day basis. • Supervise other cooks in the kitchen by instructing them in preparation, cooking, garnishing and presentation of food. • Partake in preparing and catering of meals for special events, food festivals and corporate events and banquets. • Maintain food cost levels as desired by the management at all times. Exercise cost and wastage control. • Adhere to standard industry food safety, hygiene and cleanliness practices. Qualified Canadian/ permanent residents including people with disabilities, new comers to Canada, veterans, apprentices, seniors and/ or indigenous groups are encouraged to apply.

### Experience

2 to 3 years of work experience in a similar position

### Education Requirements

Completion of secondary school is required

### Essential Skills

Excellent communication skills, customer service, problem solving skills and team work

### How to Apply

If interested, please email at: [chatpattachowkbyaanch@gmail.com](mailto:chatpattachowkbyaanch@gmail.com) only qualified candidates will be contacted.

# Job Board Posting

Date Printed: 2024/05/05

## Specialty Chef

<b>Job ID</b>	<b>2694E7D5F9385</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=2694E7D5F9385">http://NewCanadianWorker.ca/viewjob?jobname=2694E7D5F9385</a>	
<b>Company</b>	Chatpatta Chowk By Aanch	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2019-11-13	To: 2020-05-11
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
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# Job Board Posting

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

Date Printed: 2024/05/05

## Specialty Chef

<b>Job ID</b>	<b>F9977FABCD496</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=F9977FABCD496">http://NoExperienceNeeded.ca/viewjob?jobname=F9977FABCD496</a>	
<b>Company</b>	Chatpatta Chowk By Aanch	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2019-11-13	To: 2020-05-11
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
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