

# 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: 2024/05/06



### Cooks

Job ID B3-79-7D-EF-DD-37

**Web Address** 

https://careers.indigenous.link/viewjob?jobname=B3-79-7D-EF-DD-37

Company

Nawabi Hyderabad House Biryani Place

**Location** Brampton, Ontario

**Date Posted** From: 2022-05-13 To: 2022-11-09

Job Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

**Job Salary** \$22.50 per hour for a minimum of 30 hours per week

**Languages** English

### **Description**

Nawabi Hyderabad House Biryani Place located at 8015 Financial Drive Brampton Ontario urgently require 3 Cooks with experience & knowledge in tandoori and curry dishes & South Indian dishes like idlis, dosais, sambar and tiffin items Job Type: Permanent full time positions Overtime: 1.5 times the wage after 44 hours per week

# **Experience**

3-5 years

# **Education Requirements**

Secondary schooling

#### **Essential Skills**

- Plan and implement menus as per the establishment's style and standards; - Prepare various curries; - Prepare tandoori starters, meats and breads; - Prepare South Indian dishes like idlis, dosais, sambar and other tiffin items; - Portion, arrange and garnish servings; - Maintain proper use of kitchen equipment and gadgets; - Maintain inventory of food supplies and estimate food requirements; - Oversee kitchen operations and supervise kitchen helpers; - Maintain high quality of hygiene and sanitation in the kitchen and work area; - Regularly review existing menu for opportunities to improve quality & taste

#### **How to Apply**

Interested candidates may apply with references to jobshyderabadhouse@gmail.com

# **Job Board Posting**

Date Printed: 2024/05/06



### Cooks

Job ID 34AAB501EB334

Web Address http://NewCanadianWorker.ca/viewjob?jobname=34AAB501EB334

**Company** Nawabi Hyderabad House Biryani Place

**Location** Brampton, Ontario

**Date Posted** From: 2022-05-13 To: 2022-11-09

Job Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

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# **Job Board Posting**

Date Printed: 2024/05/06



# Cooks

Job ID 7208909B1E9C8

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=7208909B1E9C8

**Company** Nawabi Hyderabad House Biryani Place

**Location** Brampton, Ontario

**Date Posted** From: 2022-05-13 To: 2022-11-09

Job Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

**Job Salary** \$22.50 per hour for a minimum of 30 hours per week

**Languages** English

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