



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: 2024/05/05

Cook

Job ID	22-8E-62-2F-B9-DD	
Web Address	https://careers.indigenous.link/viewjob?jobname=22-8E-62-2F-B9-DD	
Company	Gurulukshmi Restaurant	
Location	Mississauga, Ontario	
Date Posted	From: 2021-04-12	To: 2021-10-09
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$15.00/hour	
Languages	English	

Description

Job Location: 7070 Saint Barbara Blvd., Unit 46-50, Mississauga, ON L5W 0E6 Vacancies: 4 Job duties include: • Manage all food order slips and administer all instructions and perform all cooking as per the instructions • Schedule and supervise kitchen helpers when needed • Portion, arrange, garnish food with spices and herbs so that it can be served • Season and cook food according to recipes or customer's demand • Evaluate all food requirements and maintain an adequate standard and quality at all times • Monitor and ensure that the production, preparation and presentation of food are of highest quality at all times • Monitor and maintain clean working area and cooking surface • Plan menus for the establishment as per the cuisine type • Analyze customer's order and ensure appropriate number of all order is given to the customer • Prepare all raw materials required for cooking such as cutting all vegetables, meats and preparing dough • Maintain inventory and record of food, supplies and equipment • Ensure optimal level of sanitation and safety standards in work area at all times

Experience

1 year to less than 2 years

Education Requirements

Completion of secondary school

How to Apply

jobsatgurulukshmi@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/05

Cook

Job ID	3578C1E518AB9	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=3578C1E518AB9	
Company	Gurulukshmi Restaurant	
Location	Mississauga, Ontario	
Date Posted	From: 2021-04-12	To: 2021-10-09
Job	Type: Full-time	Category: Food Services
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jobsatgurulukshmi@gmail.com

Job Board Posting

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

Date Printed: 2024/05/05

Cook

Job ID	98CFD2C2D4901	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=98CFD2C2D4901	
Company	Gurulukshmi Restaurant	
Location	Mississauga, Ontario	
Date Posted	From: 2021-04-12	To: 2021-10-09
Job	Type: Full-time	Category: Food Services
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