



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

Line Cook

| | | | |
|----------------|---|-------------------------|--|
| Job ID | 31-D4-E2-BC-C4-E2 | | |
| Web Address | https://careers.indigenous.link/viewjob?jobname=31-D4-E2-BC-C4-E2 | | |
| Company | Symposium Cafe | | |
| Location | Waterdown, Ontario | | |
| Date Posted | From: 2021-07-30 | To: 2022-01-26 | |
| Job | Type: Full-time | Category: Food Services | |
| Job Start Date | As soon as possible | | |
| Job Salary | \$15.50 per hour for 40 hours per week. | | |
| Languages | English | | |

Description

Vacancy 1 Job requirements Languages English Education Secondary (high) school graduation certificate or equivalent experience Experience Experience an asset Security and Safety Criminal record check Transportation/Travel Information Public transportation is available Work Conditions and Physical Capabilities Standing for extended periods, Physically demanding, Fast-paced environment, Repetitive tasks, Attention to detail, Work under pressure Personal Suitability Flexibility, Judgement, Excellent oral communication, Team player, Reliability, Initiative, Dependability, Organized Cook Categories Line cook 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, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Manage kitchen operations Work Setting Restaurant, Café

How to Apply

By email job@micoligroup.com

Job Board Posting



NewCanadianWorker
A Fresh Start for New Arrivals

Date Printed: 2024/05/05

Line Cook

| | | |
|-----------------------|---|-------------------------|
| Job ID | 4033A2102A611 | |
| Web Address | http://NewCanadianWorker.ca/viewjob?jobname=4033A2102A611 | |
| Company | Symposium Cafe | |
| Location | Waterdown, Ontario | |
| Date Posted | From: 2021-07-30 | To: 2022-01-26 |
| Job | Type: Full-time | Category: Food Services |
| Job Start Date | As soon as possible | |
| Job Salary | \$15.50 per hour for 40 hours per week. | |
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Job Board Posting

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

Date Printed: 2024/05/05

Line Cook

| | | |
|-----------------------|---|-------------------------|
| Job ID | AF7ACCEF3F74E | |
| Web Address | http://NoExperienceNeeded.ca/viewjob?jobname=AF7ACCEF3F74E | |
| Company | Symposium Cafe | |
| Location | Waterdown, Ontario | |
| Date Posted | From: 2021-07-30 | To: 2022-01-26 |
| Job | Type: Full-time | Category: Food Services |
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