

# 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: 2024/05/17



#### Cook

Job ID 78-4C-32-09-A4-75

**Web Address** https://careers.indigenous.link/viewjob?jobname=78-4C-32-09-A4-75

Company Caesar's Banquet Hall

Location Bolton, Ontario

**Date Posted** From: 2024-04-18 To: 2024-10-15

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$18.00 Hourly / 40 Hours Per Week

Languages English

#### Description

8841B George Bolton Pkwy, Bolton, ON, L7E 2X8 Permanent employment; Full time; Day, Evening

1 vacancy

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

Supervise kitchen staff and helpers

Clean kitchen and work areas

Organize buffets and banquets

Cuisine specialties:

Italian cuisine

Personal suitability

Client focus

Dependability

Organized Reliability

Work conditions and physical capabilities

Attention to detail

Fast-paced environment

Repetitive tasks

Standing for extended periods

Work under pressure

#### Experience

2 years to less than 3 years

#### **Education Requirements**

No degree, certificate or diploma

#### **Work Environment**

Restaurant, Urban area, Banquet hall

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees

Only apply to this job if:

You are a Canadian citizen, a permanent or a temporary resident of Canada.

You have a valid Canadian work permit.

If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

### **How to Apply**

Apply by email

caesarsbanquethallhr@proton.me

## **Job Board Posting**

Date Printed: 2024/05/17



#### Cook

Job ID 4F0B00F93201B

Web Address http://NewCanadianWorker.ca/viewjob?jobname=4F0B00F93201B

**Company** Caesar's Banquet Hall

**Location** Bolton, Ontario

**Date Posted** From: 2024-04-18 To: 2024-10-15

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

**Job Salary** \$18.00 Hourly / 40 Hours Per Week

**Languages** English

#### Description

8841B George Bolton Pkwy, Bolton, ON, L7E 2X8 Permanent employment; Full time; Day, Evening

1 vacancy

Tasks

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

Supervise kitchen staff and helpers

Clean kitchen and work areas

Organize buffets and banquets

Cuisine specialties:

Italian cuisine

Personal suitability

Client focus

Dependability

Organized Reliability

Work conditions and physical capabilities Attention to detail

Attention to detail

Fast-paced environment

Repetitive tasks

Standing for extended periods

Work under pressure

#### **Experience**

2 years to less than 3 years

#### **Education Requirements**

No degree, certificate or diploma

#### **Work Environment**

Restaurant, Urban area, Banquet hall

#### Other

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees

Only apply to this job if:

You are a Canadian citizen, a permanent or a temporary resident of Canada.

You have a valid Canadian work permit.

If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

### How to Apply

Apply by email

caesarsbanquethallhr@proton.me

## **Job Board Posting**

Date Printed: 2024/05/17

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

#### Cook

Job ID F361CFAB7F121

**Web Address** http://NoExperienceNeeded.ca/viewjob?jobname=F361CFAB7F121

Company Caesar's Banquet Hall

Location Bolton, Ontario

**Date Posted** From: 2024-04-18 To: 2024-10-15

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$18.00 Hourly / 40 Hours Per Week

Languages English

#### Description

8841B George Bolton Pkwy, Bolton, ON, L7E 2X8 Permanent employment; Full time; Day, Evening

1 vacancy

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

Supervise kitchen staff and helpers

Clean kitchen and work areas

Organize buffets and banquets

Cuisine specialties:

Italian cuisine

Personal suitability

Client focus

Dependability

Organized Reliability

Work conditions and physical capabilities

Attention to detail

Fast-paced environment

Repetitive tasks

Standing for extended periods

Work under pressure

#### **Experience**

2 years to less than 3 years

#### **Education Requirements**

No degree, certificate or diploma

#### **Work Environment**

Restaurant, Urban area, Banquet hall

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Support for newcomers and refugees

Only apply to this job if:

You are a Canadian citizen, a permanent or a temporary resident of Canada.

You have a valid Canadian work permit.

If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

### **How to Apply**

Apply by email

caesarsbanquethallhr@proton.me