



Competitive Edge Media Group

in partnership with Indigenous Link



Since 1999, Competitive Edge Media Group Inc. has been dedicated to designing various tools to communicate with underrepresented groups across Canada. Since then, our recruiting strategy has been very successful at helping both employers and job seekers find employment in Canada.

As part of our company's ongoing commitment in providing quality employment services to Canadian job seekers, we introduced three job boards and related services that are fully-focused on helping 'newcomers' to Canada, 'youth' and refugees/asylum seekers.

- NewCanadianWorker.ca (New to work-force, new Canadians & immigrants)
- NoExperienceneeded.ca (Students & entry-level job-seekers)
- APathForAll.com (Refugees & asylum seekers)

Through our strategic partnership with Indigenous Link's Diversity Recruitment Program, Careers.Indigenous.Link offers the hottest job listings for Canada's largest corporations and government departments. Indigenous Job Seekers can find thousands of Indigenous-specific jobs in just about every industry, city, province and postal code. The team behind Indigenous Link is dedicated to connecting Indigenous Peoples of Canada with great jobs.

Competitive Edge Media Group Inc. will continue to add services and enhance functionality ensuring a more effective employer and job-seeker experience.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

Toll Free Fax: (877) 825-7564

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Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/18

Chefs (NOC 6321)

Job ID	B6-6C-3A-5D-38-98	
Web Address	https://careers.indigenous.link/viewjob?jobname=B6-6C-3A-5D-38-98	
Company	2685898 Ontario Inc. O/A Khazana By Chef Sanjeev Kapoor	
Location	Brampton, Ontario	
Date Posted	From: 2021-05-11	To: 2021-11-07
Job	Type: Full-time	Category: Food Services
Job Start Date	2021-05-11	
Job Salary	\$29.60/hour, 40 Hours/week	
Languages	English	

Description

Two (2) permanent full-time position of Chefs (NOC 6321) available at 2685898 Ontario Inc. O/A Khazana by Chef Sanjeev Kapoor located at 9121 Airport Road, Brampton, ON L6S 0B8

Experience

Minimum One (1) Year of work experience

Education Requirements

Completion of secondary school required

Essential Skills

Main Duties to be completed as per the lead statement of NOC 6321:

- Prepare and cook complete meals, ala-carte kitchen orders and specialty foods, such as sauces, soups, salads, vegetarian dishes, Indian tandoori items and create decorative food displays for special events such as Catering for various events.
- Instruct cooks in preparation, cooking, garnishing and presentation of dishes.
- Supervise cooks and other kitchen staff.
- Create new recipes time to time.
- Accurately estimate food and labour costs.
- Requisition food and kitchen supplies, taking care of the inventory, food costing etc.
- Negotiating with suppliers on the price of order and supplies.
- Maintaining the correct level of fresh, frozen and dried food in the store room.
- Enforcing strict health and hygiene standards in the cooking and food preparation.
- Ability to bring creative and commercially viable new lines to the market before any other competitor does.

How to Apply

By email: jobs.khazanabrampton@gmail.com

Job Board Posting

Date Printed: 2024/05/18

Chefs (NOC 6321)

Job ID	51CA62E006700	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=51CA62E006700	
Company	2685898 Ontario Inc. O/A Khazana By Chef Sanjeev Kapoor	
Location	Brampton, Ontario	
Date Posted	From: 2021-05-11	To: 2021-11-07
Job	Type: Full-time	Category: Food Services
Job Start Date	2021-05-11	
Job Salary	\$29.60/hour, 40 Hours/week	
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Job Board Posting

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

Date Printed: 2024/05/18

Chefs (NOC 6321)

Job ID	7D9F9FBCF375F	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=7D9F9FBCF375F	
Company	2685898 Ontario Inc. O/A Khazana By Chef Sanjeev Kapoor	
Location	Brampton, Ontario	
Date Posted	From: 2021-05-11	To: 2021-11-07
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