



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

Cooks & Food Service Supervisor

Job ID 7C-F5-08-E4-37-D2

Web Address

<https://careers.indigenous.link/viewjob?jobname=7C-F5-08-E4-37-D2>

Company The Host Fine Indian Cuisine

Location Richmond Hill, Ontario

Date Posted From: 2024-04-23 To: 2024-10-20

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$18/hour For Cooks & \$19/hour For Food Service Supervisor

Languages English

Description

The Host Fine Indian Cuisine 14-10 East Wilmot Street, Richmond Hill ON L4B 1G9 urgently require 3 Cooks specialized in Indian curry & tandoori cuisine and 1 Food Service Supervisor to work in shifts and be responsible for the day-to-day operations of our busy restaurant.

Job Type: Permanent full-time positions.

Wage for cooks: \$18 per hour for 40 hours per week; Must be willing to work in shifts and on weekends.

Wage for Food Service Supervisor: \$19 per hour for 40 hours per week. Must be available to work in shifts and on weekends.

Personal suitability: Must be hardworking, organized, dedicated and capable of working in a fast-paced environment

Experience

2-3 years for both positions

Education Requirements

Cooks - Secondary school

Food Service Supervisor - College program in food service administration, restaurant management or any related discipline

Essential Skills

Job duties-Cook:

- Cook a variety of curry and tandoori dishes as per the restaurant's style and menus.
- Prepare marinades and rubs; must be able to operate a traditional tandoor oven.
- Ensure that quality assurance standards are adhered to in the preparation of food.
- Ensure that food is prepared and ready for delivery in a timely manner.
- Portion, arrange and garnish servings.
- Maintain proper use of kitchen equipment and gadgets.
- Take & follow instructions from the Head cook.
- Keep a check on the inventory and advise the Head cook of any requirements or shortage.

- Maintain a high quality of hygiene and sanitation in the kitchen and work area.

Work Environment

Restaurant

Additional Skills

Job duties-Food Service Supervisor:

- Schedule & coordinate the activities of the front and kitchen staff¼
- Establish methods to meet work schedules & organize and supervise shifts¼
- Resolve customer issues & conflicts among staff & ensure maximum customer satisfaction¼
- Supervise staff duties which include delegation, scheduling, training & mentoring responsibilities¼
- Assist in the completion of all cash & inventory audits.
- Estimate & order ingredients and supplies¼
- Ensure that food service meets quality control standards¼
- Establish operating standards & implement quality improvements for the benefit of the customers & staff.
- Maintain safe and clean premises in compliance with restaurant food safety regulations.

How to Apply

Interested candidates may apply to advertisements.hostoffice@welcometohost.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/18

Cooks & Food Service Supervisor

Job ID	6A066618E703B	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=6A066618E703B	
Company	The Host Fine Indian Cuisine	
Location	Richmond Hill, Ontario	
Date Posted	From: 2024-04-23	To: 2024-10-20
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18/hour For Cooks & \$19/hour For Food Service Supervisor	
Languages	English	

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Job Board Posting

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

Date Printed: 2024/05/18

Cooks & Food Service Supervisor

Job ID	982152DB5F19D	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=982152DB5F19D	
Company	The Host Fine Indian Cuisine	
Location	Richmond Hill, Ontario	
Date Posted	From: 2024-04-23	To: 2024-10-20
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18/hour For Cooks & \$19/hour For Food Service Supervisor	
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