



# 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

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# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/05

## Cook

**Job ID** 16-32-CA-30-F1-DB

**Web Address**

<https://careers.indigenous.link/viewjob?jobname=16-32-CA-30-F1-DB>

**Company** Bubble World Tea House – Richmond

**Location** Richmond, British Columbia

**Date Posted** From: 2020-08-07 To: 2021-02-03

**Job** Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

**Job Salary** \$15.00 per hour for 40 hours per week

**Languages** English

### Description

Business address: #1318 – 8368 Capstan Way, Richmond, B.C. V6X 4B4 No. of Positions: 2 Terms of Employment: Full-time Permanent Benefits: N/A Email Address: [bubbleworldrecruit@gmail.com](mailto:bubbleworldrecruit@gmail.com) Fax number: N/A Mailing Address: #1318 – 8368 Capstan Way, Richmond, B.C. V6X 4B4 Come join our Team! Job duties: • Prepare and cook complete meals or individual dishes and foods according to the restaurant's menu • Schedule and supervise kitchen helpers • Oversee kitchen operations in a very busy restaurant • Maintain inventory and records of food, supplies and equipment • Clean kitchen and work area as per standards • Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies • Train staff in preparation and cooking

### Experience

1 year experience as a cook in the food industry

### Credentials

Possession of food safe certificate an asset

### How to Apply

Email Address: [bubbleworldrecruit@gmail.com](mailto:bubbleworldrecruit@gmail.com)

# Job Board Posting

Date Printed: 2024/05/05

## Cook

<b>Job ID</b>	<b>7DAAE943218FE</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=7DAAE943218FE">http://NewCanadianWorker.ca/viewjob?jobname=7DAAE943218FE</a>	
<b>Company</b>	Bubble World Tea House – Richmond	
<b>Location</b>	Richmond, British Columbia	
<b>Date Posted</b>	From: 2020-08-07	To: 2021-02-03
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.00 per hour for 40 hours per week	
<b>Languages</b>	English	

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# Job Board Posting

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

Date Printed: 2024/05/05

## Cook

<b>Job ID</b>	<b>C098FAC5F57C6</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=C098FAC5F57C6">http://NoExperienceNeeded.ca/viewjob?jobname=C098FAC5F57C6</a>	
<b>Company</b>	Bubble World Tea House – Richmond	
<b>Location</b>	Richmond, British Columbia	
<b>Date Posted</b>	From: 2020-08-07	To: 2021-02-03
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$15.00 per hour for 40 hours per week	
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