



# 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: 2024/05/06

## Curry & Tandoori Cooks

Job ID	2E-4A-74-BE-BB-90	
Web Address	<a href="https://careers.indigenous.link/viewjob?jobname=2E-4A-74-BE-BB-90">https://careers.indigenous.link/viewjob?jobname=2E-4A-74-BE-BB-90</a>	
Company	Tamarind Indian Bistro	
Location	Mississauga, Ontario	
Date Posted	From: 2022-05-13	To: 2022-11-09
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$17 per hour for a minimum of 30 hours per week	
Languages	English	

### Description

Tamarind Indian Bistro 33 City Centre Drive, Mississauga Ontario L5B 2N5 urgently require 2 Curry & tandoori Cooks for their busy restaurant. Job Type: Permanent, full-time positions. Must be willing to work in shifts & on week-ends. Overtime: applies after 44 hours a week @ 1.5 times the wage.

### Experience

1-2 years

### Education Requirements

Secondary schooling

### Essential Skills

- Plan and implement menus as per restaurant's style and standards; - Prepare curry dishes; - Prepare tandoori items and starters; - Portion, arrange and garnish servings; - Maintain proper use of kitchen equipment and gadgets; - Maintain inventory of food supplies and estimate food requirements; - Oversee kitchen operations and supervise kitchen helpers - Maintain high quality of hygiene and sanitation in the kitchen and work area

### Work Environment

Restaurant

### How to Apply

Interested candidates please respond to [jobstamarindindianbistro@gmail.com](mailto:jobstamarindindianbistro@gmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/06

## Curry & Tandoori Cooks

<b>Job ID</b>	<b>8A062952D806B</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=8A062952D806B">http://NewCanadianWorker.ca/viewjob?jobname=8A062952D806B</a>	
<b>Company</b>	Tamarind Indian Bistro	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2022-05-13	To: 2022-11-09
<b>Job</b>	Type: Full-time	Category: Food Services
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# Job Board Posting

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

Date Printed: 2024/05/06

## Curry & Tandoori Cooks

<b>Job ID</b>	<b>D26F60844D6C7</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=D26F60844D6C7">http://NoExperienceNeeded.ca/viewjob?jobname=D26F60844D6C7</a>	
<b>Company</b>	Tamarind Indian Bistro	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2022-05-13	To: 2022-11-09
<b>Job</b>	Type: Full-time	Category: Food Services
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