



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: 2024/05/17

Chef

Job ID	76-DF-6D-8C-F4-27	
Web Address	https://careers.indigenous.link/viewjob?jobname=76-DF-6D-8C-F4-27	
Company	2012111 Ontario Inc.	
Location	Brampton, Ontario	
Date Posted	From: 2024-04-19	To: 2024-10-16
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$20/hr, 40 hours week	
Languages	English	

Description

One (1) position of Chef (NOC 62200) at 2012111 Ontario Inc., located at 2638 Steeles Ave E, Brampton, ON L6T 4L7

Tasks:

- Estimate amount and costs of supplies and food items
- Estimate labour costs
- Maintain records of food costs, consumption, sales and inventory
- Analyze operating costs and other data
- Demonstrate new cooking techniques and new equipment to cooking staff
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Prepare and cook complete meals and specialty foods for events such as banquets
- Supervise cooks and other kitchen staff
- Prepare and cook food on a regular basis, or for special guests or functions
- Consult with clients regarding weddings, banquets and specialty functions
- Plan and direct food preparation and cooking activities of several restaurants
- Plan menus and ensure food meets quality standards
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Train staff in preparation, cooking and handling of food
- Leading/instructing individuals
- Personal Suitability
- Leadership
- Dependability
- Efficient interpersonal skills
- Flexibility
- Initiative
- Organized
- Reliability
- Team player

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

How to Apply

nishan@pearsonconvention.com

Job Board Posting



NewCanadianWorker
A Fresh Start for New Arrivals

Date Printed: 2024/05/17

Chef

Job ID	B01B8F8ECA69D	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=B01B8F8ECA69D	
Company	2012111 Ontario Inc.	
Location	Brampton, Ontario	
Date Posted	From: 2024-04-19	To: 2024-10-16
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
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How to Apply

nishan@pearsonconvention.com

Job Board Posting

Date Printed: 2024/05/17

Chef

Job ID	DFBA1B737B9EA	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=DFBA1B737B9EA	
Company	2012111 Ontario Inc.	
Location	Brampton, Ontario	
Date Posted	From: 2024-04-19	To: 2024-10-16
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
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