



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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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

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
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nishan@pearsonconvention.com

Job Board Posting

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

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
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