



# 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: 2024/05/07

## Cook (NOC 6322)

<b>Job ID</b>	<b>39-89-B1-BB-1A-4A</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=39-89-B1-BB-1A-4A">https://careers.indigenous.link/viewjob?jobname=39-89-B1-BB-1A-4A</a>	
<b>Company</b>	1726722 Alberta Ltd o/a Smoky Lake Esso	
<b>Location</b>	Smoky Lake, Alberta	
<b>Date Posted</b>	From: 2019-07-19	To: 2020-01-15
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16.00/hr For 30-40hrs/week	
<b>Languages</b>	English	

### Description

Terms of Employment: Permanent Full Time Shifts: Day, Evening and Weekend Vacancies: 2 Benefits: 50% off staff meal for certain food. Location: 5504-44th Avenue, Smoky Lake, T0A3C0

### Experience

2 years to less than 3 years cook experience

### Education Requirements

Secondary education graduation certificate

### Essential Skills

Prepare and cook complete meals or individual dishes and foods. Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies. Inspect kitchens and food service areas. Train staff in preparation, cooking and handling of food. Order supplies and equipment. Clean kitchen and work areas. Manage kitchen operations.

### How to Apply

Email resume to: [marissa@smokylakeinn.com](mailto:marissa@smokylakeinn.com) Tel: 780-656-3738

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/07

## Cook (NOC 6322)

<b>Job ID</b>	<b>NCW000481</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=NCW000481">http://NewCanadianWorker.ca/viewjob?jobname=NCW000481</a>	
<b>Company</b>	1726722 Alberta Ltd o/a Smoky Lake Esso	
<b>Location</b>	Smoky Lake, Alberta	
<b>Date Posted</b>	From: 2019-07-19	To: 2020-01-15
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$16.00/hr For 30-40hrs/week	
<b>Languages</b>	English	

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