



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: 2024/05/04

Cook

Job ID	29-19-9F-0D-4A-C0	
Web Address	https://careers.indigenous.link/viewjob?jobname=29-19-9F-0D-4A-C0	
Company	TMW International Merchandise Inc. o/a Pinoy Oriental	
Location	Edmonton, Alberta	
Date Posted	From: 2019-12-10	To: 2020-06-07
Job	Type: Full-time	Category: Retail
Job Start Date	As soon as possible	
Job Salary	\$15.00 / Hour	
Languages	English	

Description

Vacancies: 1 Terms of employment: Permanent, Full time, Day, Weekend Duties: Prepare and cook complete meals or individual dishes and foods, Prepare and cook special meals for patients as instructed by dietitian or chef, 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, Supervise kitchen staff and helpers, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Manage kitchen operations

Experience

Experience an asset

Credentials

Criminal record check

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

Prepare dishes for customers with food allergies or intolerances Excellent oral communication, Judgement, Flexibility, Team player, Organized, Initiative, Client focus, Dependability, Reliability

Work Environment

Fast-paced environment, Physically demanding, Standing for extended periods, Repetitive tasks, Work under pressure, Attention to detail, Overtime required, Handling heavy loads Public transportation is available Urban area Fast food outlet or concession

Other

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

How to Apply

By email: jobseekresume@gmail.com By phone: 780-432-5486 from 11:00 to 16:00 By mail: 3305 43 Avenue NW Edmonton, AB T6T 1B6

Job Board Posting

Date Printed: 2024/05/04

Cook

Job ID	NCW000547	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=NCW000547	
Company	TMW International Merchandise Inc. o/a Pinoy Oriental	
Location	Edmonton, Alberta	
Date Posted	From: 2019-12-10	To: 2020-06-07
Job	Type: Full-time	Category: Retail
Job Start Date	As soon as possible	
Job Salary	\$15.00 / Hour	
Languages	English	

Description

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