



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

L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/02

Cook

Job ID	EC-A2-00-25-BE-95	
Web Address	https://careers.indigenous.link/viewjob?jobname=EC-A2-00-25-BE-95	
Company	Southern Spices Corporation	
Location	Winnipeg, Manitoba	
Date Posted	From: 2021-03-08	To: 2021-09-04
Job	Type: Full-time	Category: Food Services
Job Salary	\$13.50 – \$14.50 / Hour	
Languages	Functional English is required	

Description

Job Duties: • Prepare and cook meals or individual dishes/foods as per menu and restaurant standards. • Ensure the food quality is outstanding every time. • Train staff in preparation, cooking and handling of food. • Oversee kitchen operations and staff by scheduling and supervising kitchen helpers. • Must know the South Indian dishes like Dosas, Varuthara Curries etc. • Supervise kitchen staff and helpers. • Inspect kitchens and food service areas. • Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas. • Manage kitchen operations. • Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies. • Keep the work area, utensils and production equipment in a clean and sanitized state. • Follow safe food handling procedures at all times • Adhere to the health and safety policies and procedures. • May clean kitchen and work area.

Experience

Minimum 3 years

Education Requirements

No formal education

Essential Skills

Working with others, significant use of memory, continuous learning

Work Environment

Restaurant

Other

Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Standing for extended periods, Repetitive tasks, Attention to Detail, Ability to plan menu, prepare food and manage kitchen staff.

How to Apply

Email: jaisonrappai70@gmail.com 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.

Job Board Posting

Date Printed: 2024/05/02

Cook

Job ID	NCW000700	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=NCW000700	
Company	Southern Spices Corporation	
Location	Winnipeg, Manitoba	
Date Posted	From: 2021-03-08	To: 2021-09-04
Job	Type: Full-time	Category: Food Services
Job Salary	\$13.50 – \$14.50 / Hour	
Languages	Functional English is required	

Description

Job Duties: • Prepare and cook meals or individual dishes/foods as per menu and restaurant standards. • Ensure the food quality is outstanding every time. • Train staff in preparation, cooking and handling of food. • Oversee kitchen operations and staff by scheduling and supervising kitchen helpers. • Must know the South Indian dishes like Dosas, Varuthara Curries etc. • Supervise kitchen staff and helpers. • Inspect kitchens and food service areas. • Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas. • Manage kitchen operations. • Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies. • Keep the work area, utensils and production equipment in a clean and sanitized state. • Follow safe food handling procedures at all times • Adhere to the health and safety policies and procedures. • May clean kitchen and work area.

Experience

Minimum 3 years

Education Requirements

No formal education

Essential Skills

Working with others, significant use of memory, continuous learning

Work Environment

Restaurant

Other

Work Conditions and Physical Capabilities: Fast-paced environment, Work under pressure, Standing for extended periods, Repetitive tasks, Attention to Detail, Ability to plan menu, prepare food and manage kitchen staff.

How to Apply

Email: jaisonrappai70@gmail.com 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.