

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**

Date Printed: 2024/05/03



# Cook

Job ID Web Address Company Location **Date Posted** Job Job Start Date

Job Salary Languages 87-F2-42-B1-A5-75

https://careers.indigenous.link/viewjob?jobname=87-F2-42-B1-A5-75 1201472 BC Ltd. A/o Sir Winston's Pub And Liquor Vernon, British Columbia From: 2021-04-10 To: 2021-10-07 Type: Full-time Category: Food Services As soon as possible \$18.50 / Hour English

#### Description

Location 2705 32 Street, Vernon, BC V1T 5L5 Vacancies: 3 Work Conditions and Physical Capabilities Standing for extended periods, Physically demanding, Fast-paced environment, Repetitive tasks, Overtime required, Attention to detail, Handling heavy loads, Work under pressure Personal Suitability Flexibility, Judgement, Team player, Reliability, Initiative, Client focus, Dependability, Organized

#### Experience

7 months to less than 1 year

#### **Education Requirements**

Secondary (high) school 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, Supervise kitchen staff and helpers, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Organize and manage buffets and banquets, Manage kitchen operations

#### Weight Handling

5lb-10lb

#### Work Environment

Restaurant, Bar

#### **Additional Skills**

Prepare dishes for customers with food allergies or intolerances

#### How to Apply

By email sir.winstonbar@gmail.com In person 2705 32 Street Vernon, BC V1T 5L5 from 14:00 to 16:00

# **Job Board Posting**

Date Printed: 2024/05/03



### Cook

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

#### NCW000702

http://NewCanadianWorker.ca/viewjob?jobname=NCW000702 1201472 BC Ltd. A/o Sir Winston's Pub And Liquor Vernon, British Columbia From: 2021-04-10 To: 2021-10-07 Type: Full-time Category: Food Services As soon as possible \$18.50 / Hour English

#### Description

Location 2705 32 Street, Vernon, BC V1T 5L5 Vacancies: 3 Work Conditions and Physical Capabilities Standing for extended periods, Physically demanding, Fast-paced environment, Repetitive tasks, Overtime required, Attention to detail, Handling heavy loads, Work under pressure Personal Suitability Flexibility, Judgement, Team player, Reliability, Initiative, Client focus, Dependability, Organized

#### Experience

7 months to less than 1 year

#### **Education Requirements**

Secondary (high) school 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, Supervise kitchen staff and helpers, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Organize and manage buffets and banquets, Manage kitchen operations

#### Weight Handling

5lb-10lb

#### Work Environment

Restaurant, Bar

#### **Additional Skills**

Prepare dishes for customers with food allergies or intolerances

#### How to Apply

By email sir.winstonbar@gmail.com In person 2705 32 Street Vernon, BC V1T 5L5 from 14:00 to 16:00

# **Job Board Posting**

Date Printed: 2024/05/03

# Cook

Job ID RHWYHQOK20442 Web Address http://NoExperienceNeeded.ca/viewjob?jobname=RHWYHQOK20442 1201472 BC Ltd. A/o Sir Winston's Pub And Liquor Company Location Vernon, British Columbia Date Posted From: 2021-04-10 To: 2021-10-07 Job Type: Full-time Category: Food Services Job Start Date As soon as possible \$18.50 / Hour Job Salary Languages English

# Description

Location 2705 32 Street, Vernon, BC V1T 5L5 Vacancies: 3 Work Conditions and Physical Capabilities Standing for extended periods, Physically demanding, Fast-paced environment, Repetitive tasks, Overtime required, Attention to detail, Handling heavy loads, Work under pressure Personal Suitability Flexibility, Judgement, Team player, Reliability, Initiative, Client focus, Dependability, Organized

### Experience

7 months to less than 1 year

#### **Education Requirements**

Secondary (high) school 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, Supervise kitchen staff and helpers, Maintain inventory and records of food, supplies and equipment, Clean kitchen and work areas, Organize and manage buffets and banquets, Manage kitchen operations

#### Weight Handling

5lb-10lb

#### **Work Environment**

Restaurant, Bar

# Additional Skills

Prepare dishes for customers with food allergies or intolerances

# How to Apply

By email sir.winstonbar@gmail.com In person 2705 32 Street Vernon, BC V1T 5L5 from 14:00 to 16:00