



# 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: 2024/05/03

## Cook

<b>Job ID</b>	<b>CB-32-24-77-29-7A</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=CB-32-24-77-29-7A">https://careers.indigenous.link/viewjob?jobname=CB-32-24-77-29-7A</a>	
<b>Company</b>	Tavern on Main	
<b>Location</b>	Fort McMurray, Alberta	
<b>Date Posted</b>	From: 2021-11-01	To: 2022-04-30
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$19.00 / Hour 35 hours /week	
<b>Languages</b>	English	

### Description

9708 Main Street Fort McMurray, AB T9H 1T6 1 vacancy Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous people, Newcomers to Canada, Seniors, Apprentices Terms: Permanent employment, Full time Benefits: Gratuities Employment conditions: On call, Overtime, Morning, Day, Evening, Shift, Weekend, Night, Flexible hours, To be determined Education: Secondary (high) school graduation certificate or equivalent experience Experience: 1 year to less than 2 years Transportation/Travel Information: Own transportation, Public transportation is available Work Conditions and Physical Capabilities: Standing for extended periods, Physically demanding, Fast-paced environment, Repetitive tasks, Attention to detail, Handling heavy loads, Work under pressure Work Location Information: Urban area Personal Suitability: Flexibility, Judgement, Excellent oral communication, Team player, Reliability, Initiative, Client focus, Dependability, Organized Additional Skills: Prepare dishes for customers with food allergies or intolerances Cook Categories: Cook (general) Specific 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, Recruit and hire staff, Manage kitchen operations Work Setting: Restaurant, Bar

### How to Apply

By email: [khaxton@shaw.ca](mailto:khaxton@shaw.ca) By mail 9708 Main Street Fort McMurray, AB T9H 1T6 In person 9708 Main Street Fort McMurray, AB T9H 1T6 from 14:00 to 16:00 Who can apply for this job Only persons who are legally allowed to work in Canada can apply for this job. If you are not currently authorized to work in Canada, do not apply as the employer will not consider your job application.

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/03

## Cook

<b>Job ID</b>	<b>NCW000734</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=NCW000734">http://NewCanadianWorker.ca/viewjob?jobname=NCW000734</a>	
<b>Company</b>	Tavern on Main	
<b>Location</b>	Fort McMurray, Alberta	
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# Job Board Posting

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

Date Printed: 2024/05/03

## Cook

<b>Job ID</b>	<b>YPZBZQZI20465</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=YPZBZQZI20465">http://NoExperienceNeeded.ca/viewjob?jobname=YPZBZQZI20465</a>	
<b>Company</b>	Tavern on Main	
<b>Location</b>	Fort McMurray, Alberta	
<b>Date Posted</b>	From: 2021-11-01	To: 2022-04-30
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