



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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Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/22

Food Service Supervisor

Job ID	13-1A-88-74-2C-7E	
Web Address	https://careers.indigenous.link/viewjob?jobname=13-1A-88-74-2C-7E	
Company	Al Salam Pita Bakery & Restaurant Ltd.	
Location	Edmonton, Alberta	
Date Posted	From: 2024-05-10	To: 2024-11-06
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18.65/hr	
Languages	English	

Description

Responsibilities

Tasks

Establish methods to meet work schedules

Supervise and co-ordinate activities of staff who prepare and portion food

Train staff in job duties, sanitation and safety procedures

Estimate and order ingredients and supplies

Hire food service staff

Ensure food service and quality control

Prepare budget and cost estimates

Address customers' complaints or concerns

Maintain records of stock, repairs, sales and wastage

Prepare and submit reports

Prepare food order summaries for chef

Must have knowledge of the establishment's culinary genres

Supervise and check assembly of trays

Supervise and check delivery of food trolleys

Establish work schedules

Additional information

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Combination of sitting, standing, walking

Standing for extended periods

Bending, crouching, kneeling

Walking

Physically demanding

Personal suitability

Client focus

Efficient interpersonal skills

Excellent oral communication

Flexibility

Team player

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Work Environment

Bakery and Restaurant

How to Apply

via email: jobseekresume@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/22

Food Service Supervisor

Job ID	5E2A1EFA1AC9C	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=5E2A1EFA1AC9C	
Company	Al Salam Pita Bakery & Restaurant Ltd.	
Location	Edmonton, Alberta	
Date Posted	From: 2024-05-10	To: 2024-11-06
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
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How to Apply

via email: jobseekresume@gmail.com

Job Board Posting

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

Date Printed: 2024/07/22

Food Service Supervisor

Job ID	FDE60B3236A5E	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=FDE60B3236A5E	
Company	Al Salam Pita Bakery & Restaurant Ltd.	
Location	Edmonton, Alberta	
Date Posted	From: 2024-05-10	To: 2024-11-06
Job	Type: Full-time	Category: Food Services
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