



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: 2024/07/20

Food Service Supervisor

Job ID	22-4D-65-05-78-95
Web Address	https://careers.indigenous.link/viewjob?jobname=22-4D-65-05-78-95
Company	2443121 Alberta Ltd. O/a Fresh & Local Market & Kitchens
Location	Calgary, Alberta
Date Posted	From: 2024-06-11 To: 2024-12-08
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$18.00 Hourly / 35 Hours Per Week
Languages	English

Description

Terms of employment: Permanent employment, Full time, Day, Evening, Weekend

Number of Positions: 1

Benefits : 10% discount on store products

Education: Secondary (high) school graduation certificate

Experience: 2 years to less than 3 years

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 ingredient and supplies required for meal preparation; Ensure that food and service meet quality control standards; Maintain records of stock, repairs, sales and wastage; Establish work schedules

Work conditions and physical capabilities: Fast-paced environment, Work under pressure, Standing for extended periods, Physically demanding, Attention to detail

Personal suitability: Client focus, Flexibility, Initiative, Dependability

How to Apply

By email: customerservice@lolasclucknoink.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/20

Food Service Supervisor

Job ID	26B7F9D42BB39
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=26B7F9D42BB39
Company	2443121 Alberta Ltd. O/a Fresh & Local Market & Kitchens
Location	Calgary, Alberta
Date Posted	From: 2024-06-11 To: 2024-12-08
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