



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	2D-C4-E6-77-62-3A	
Web Address	https://careers.indigenous.link/viewjob?jobname=2D-C4-E6-77-62-3A	
Company	Forest Inn & Conference Centre	
Location	Sioux Lookout, Ontario	
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	\$18.50 Hourly / 40 Hours Per Week	
Languages	English	

Description

11 May Street
Sioux Lookout, ON
P8T 1A3
Permanent employment
Full time
Benefits: Health benefits
1 vacancy

Benefits
Health benefits
- Dental plan
- Health care plan

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

Essential Skills

- 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
- Address customers' complaints or concerns
- Maintain records of stock, repairs, sales and wastage
- Prepare and submit reports
- Establish work schedules

Other

Employment groups:

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

- Support for newcomers and refugees
- Support for Indigenous people

Who can apply to this job

The employer accepts applications from:

- Canadian citizens and permanent or temporary residents of Canada.

- Other candidates with or without a valid Canadian work permit.

How to Apply

By email

bestcarehire@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/22

Food Service Supervisor

Job ID	30CD269B7070B
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=30CD269B7070B
Company	Forest Inn & Conference Centre
Location	Sioux Lookout, Ontario
Date Posted	From: 2024-05-10 To: 2024-11-06
Job	Type: Full-time Category: Food Services
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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	D3F8B6B811703
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=D3F8B6B811703
Company	Forest Inn & Conference Centre
Location	Sioux Lookout, Ontario
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	\$18.50 Hourly / 40 Hours Per Week
Languages	English

Description

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Full time
Benefits: Health benefits
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