



# 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

L9 P23 R4074 HWY 596 - Box 109

Keewatin, ON P0X 1C0

# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/07/20

## Food Service Supervisor

<b>Job ID</b>	<b>3A-DE-FD-E6-DB-D1</b>
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=3A-DE-FD-E6-DB-D1">https://careers.indigenous.link/viewjob?jobname=3A-DE-FD-E6-DB-D1</a>
<b>Company</b>	Vons Steak House & Oyster Bar
<b>Location</b>	Edmonton, Alberta
<b>Date Posted</b>	From: 2024-05-31 To: 2024-11-27
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$18.65 Hourly, for 30 to 40 Hours per week
<b>Languages</b>	English

### Description

Job Types

Regular job

Terms of Employment:

Full Time, Permanent

Location:

10065 Jasper Ave,

Edmonton, AB

T5J 1S5

(2 vacancies)

Overview

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Work setting

Restaurant

Responsibilities

Tasks

Establish methods to meet work schedules

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

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

Supervision

3-4 people

Additional information

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Combination of sitting, standing, walking

Personal suitability

Flexibility

Team player

**How to Apply**

By email

hr.vonssteakhouse@gmail.com

By mail

10065 Jasper Ave,

Edmonton, AB

T5J 1S5

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/20

## Food Service Supervisor

<b>Job ID</b>	<b>B8D5EE8298E27</b>
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=B8D5EE8298E27">http://NewCanadianWorker.ca/viewjob?jobname=B8D5EE8298E27</a>
<b>Company</b>	Vons Steak House & Oyster Bar
<b>Location</b>	Edmonton, Alberta
<b>Date Posted</b>	From: 2024-05-31 To: 2024-11-27
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$18.65 Hourly, for 30 to 40 Hours per week
<b>Languages</b>	English

### Description

Job Types

Regular job

Terms of Employment:

Full Time, Permanent

Location:

10065 Jasper Ave,

Edmonton, AB

T5J 1S5

(2 vacancies)

Overview

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Work setting

Restaurant

Responsibilities

Tasks

Establish methods to meet work schedules

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

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

Supervision

3-4 people

Additional information

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Combination of sitting, standing, walking

Personal suitability

Flexibility

Team player

**How to Apply**

By email

hr.vonssteakhouse@gmail.com

By mail

10065 Jasper Ave,

Edmonton, AB

T5J 1S5

# Job Board Posting

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

Date Printed: 2024/07/20

## Food Service Supervisor

<b>Job ID</b>	<b>E4A3EEE2DB273</b>
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=E4A3EEE2DB273">http://NoExperienceNeeded.ca/viewjob?jobname=E4A3EEE2DB273</a>
<b>Company</b>	Vons Steak House & Oyster Bar
<b>Location</b>	Edmonton, Alberta
<b>Date Posted</b>	From: 2024-05-31 To: 2024-11-27
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$18.65 Hourly, for 30 to 40 Hours per week
<b>Languages</b>	English

### Description

Job Types

Regular job

Terms of Employment:

Full Time, Permanent

Location:

10065 Jasper Ave,

Edmonton, AB

T5J 1S5

(2 vacancies)

Overview

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Work setting

Restaurant

Responsibilities

Tasks

Establish methods to meet work schedules

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

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

Supervision

3-4 people

Additional information

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Combination of sitting, standing, walking

Personal suitability

Flexibility

Team player

**How to Apply**

By email

hr.vonssteakhouse@gmail.com

By mail

10065 Jasper Ave,

Edmonton, AB

T5J 1S5