



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	3F-0C-18-26-1B-46	
Web Address	https://careers.indigenous.link/viewjob?jobname=3F-0C-18-26-1B-46	
Company	Taste Of India	
Location	Calgary, Alberta	
Date Posted	From: 2024-05-08	To: 2024-11-04
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18.00 hourly / 40 hours per Week	
Languages	English	

Description

Location 1101 14 St SW Calgary, AB T3C 1C2

Terms of employment

Permanent employment

Full time

Day, Early Morning, Evening, Flexible Hours, Morning, Night, Overtime, Shift, Weekend
vacancies 1

Overview

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

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 ingredient and supplies required for meal preparation

Hire food service staff

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

Prepare food order summaries for chef

Must have knowledge of the establishment's culinary genres

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

Who can apply to this job

The employer accepts applications from:

Canadian citizens and permanent or temporary residents of Canada.

How to Apply

By email

ganny.rs@gmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/22

Food Service Supervisor

Job ID	3FF1A79C7F8E9	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=3FF1A79C7F8E9	
Company	Taste Of India	
Location	Calgary, Alberta	
Date Posted	From: 2024-05-08	To: 2024-11-04
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
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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	E808F8F5830E7
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=E808F8F5830E7
Company	Taste Of India
Location	Calgary, Alberta
Date Posted	From: 2024-05-08 To: 2024-11-04
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$18.00 hourly / 40 hours per Week
Languages	English

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Job Board Posting



APathForAll.com
Refugees & Asylum Seekers...

Date Printed: 2024/07/22

Food Service Supervisor

Job ID	E3E522F447	
Web Address	https://apathforall.com/viewjob?jobname=E3E522F447	
Company	Taste Of India	
Location	Calgary, Alberta	
Date Posted	From: 2024-05-08	To: 2024-11-04
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
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