



# 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: 2024/07/21

## Food Service Supervisor

<b>Job ID</b>	<b>63-B8-F9-91-50-5B</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=63-B8-F9-91-50-5B">https://careers.indigenous.link/viewjob?jobname=63-B8-F9-91-50-5B</a>	
<b>Company</b>	1431994 Alberta Ltd O/a Little India Restaurant	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2024-05-29	To: 2024-11-25
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$18.65/hour	
<b>Languages</b>	English	

### Description

Location: Edmonton, AB, T6E 5P2

Terms of employment: Permanent employment, Full time

Day, Evening, Morning, Night, Weekend

Vacancies: 3

### Experience

1 year to less than 2 years

### Education Requirements

Secondary (high) school graduation certificate

### Essential Skills

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. Maintain records of stock, repairs, sales and wastage. Prepare and submit reports. 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

### Work Environment

Restaurant

### 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 Indigenous people

Who can apply to this job Only apply to this job if:

You are a Canadian citizen, a permanent or a temporary resident of Canada.

You have a valid Canadian work permit.

If you are not authorized to work in Canada, do not apply. The employer will not respond to your application.

### How to Apply

By email:

bhullar7688@gmail.com

By mail

9250- 34 Ave, Edmonton, AB, T6E 5P2

In person

9250- 34 Ave, Edmonton, AB, T6E 5P2

Between 12:00 PM and 05:30 PM

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/07/21

## Food Service Supervisor

<b>Job ID</b>	<b>E00E95EC37E34</b>
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=E00E95EC37E34">http://NewCanadianWorker.ca/viewjob?jobname=E00E95EC37E34</a>
<b>Company</b>	1431994 Alberta Ltd O/a Little India Restaurant
<b>Location</b>	Edmonton, Alberta
<b>Date Posted</b>	From: 2024-05-29 To: 2024-11-25
<b>Job</b>	Type: Full-time Category: Food Services
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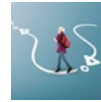
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# Job Board Posting



**APathForAll.com**  
Refugees & Asylum Seekers...

Date Printed: 2024/07/21

## Food Service Supervisor

<b>Job ID</b>	<b>6552AADA15</b>	
<b>Web Address</b>	<a href="https://apathforall.com/viewjob?jobname=6552AADA15">https://apathforall.com/viewjob?jobname=6552AADA15</a>	
<b>Company</b>	1431994 Alberta Ltd O/a Little India Restaurant	
<b>Location</b>	Edmonton, Alberta	
<b>Date Posted</b>	From: 2024-05-29	To: 2024-11-25
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$18.65/hour	
<b>Languages</b>	English	

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