



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

Job ID	B2-86-D6-12-BD-42
Web Address	https://careers.indigenous.link/viewjob?jobname=B2-86-D6-12-BD-42
Company	Al-Sami Subs Ltd. O/A Subway
Location	Calgary, Alberta
Date Posted	From: 2024-06-10 To: 2024-12-07
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$18.50 / Hour For 35 Hours/Week
Languages	English

Description

Vacancies

02

Terms of Employment

Permanent, Full time

Employment Conditions

Day, Evening, Flexible Hours, Morning, Weekend

Work setting

Restaurant

Supervision

3-4 people

Security and safety

Criminal record check

Basic security clearance

Work conditions and physical capabilities

Fast-paced environment; Work under pressure; Tight deadlines; Combination of sitting, standing, walking

Personal suitability

Client focus; Flexibility; Team player

Experience

7 months to less than 1 year

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; Maintain records of stock, repairs, sales and

wastage; Prepare and submit reports; Establish work schedules

Other

Business Location:

3611-17 Ave SE

Calgary, AB

T2A 0R8

How to Apply

By email

mohsynshahzad@hotmail.com

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/20

Food Service Supervisor

Job ID	3A8D23BD706C1
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=3A8D23BD706C1
Company	Al-Sami Subs Ltd. O/A Subway
Location	Calgary, Alberta
Date Posted	From: 2024-06-10 To: 2024-12-07
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$18.50 / Hour For 35 Hours/Week
Languages	English

Description

Vacancies

02

Terms of Employment

Permanent, Full time

Employment Conditions

Day, Evening, Flexible Hours, Morning, Weekend

Work setting

Restaurant

Supervision

3-4 people

Security and safety

Criminal record check

Basic security clearance

Work conditions and physical capabilities

Fast-paced environment; Work under pressure; Tight deadlines; Combination of sitting, standing, walking

Personal suitability

Client focus; Flexibility; Team player

Experience

7 months to less than 1 year

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; Maintain records of stock, repairs, sales and

wastage; Prepare and submit reports; Establish work schedules

Other

Business Location:

3611-17 Ave SE

Calgary, AB

T2A 0R8

How to Apply

By email

mohsynshahzad@hotmail.com

Job Board Posting

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

Date Printed: 2024/07/20

Food Service Supervisor

Job ID	4172B2B0302F2	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=4172B2B0302F2	
Company	Al-Sami Subs Ltd. O/A Subway	
Location	Calgary, Alberta	
Date Posted	From: 2024-06-10	To: 2024-12-07
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$18.50 / Hour For 35 Hours/Week	
Languages	English	

Description

Vacancies

02

Terms of Employment

Permanent, Full time

Employment Conditions

Day, Evening, Flexible Hours, Morning, Weekend

Work setting

Restaurant

Supervision

3-4 people

Security and safety

Criminal record check

Basic security clearance

Work conditions and physical capabilities

Fast-paced environment; Work under pressure; Tight deadlines; Combination of sitting, standing, walking

Personal suitability

Client focus; Flexibility; Team player

Experience

7 months to less than 1 year

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; Maintain records of stock, repairs, sales and

wastage; Prepare and submit reports; Establish work schedules

Other

Business Location:

3611-17 Ave SE

Calgary, AB

T2A 0R8

How to Apply

By email

mohsynshahzad@hotmail.com

Job Board Posting



APathForAll.com
Refugees & Asylum Seekers...

Date Printed: 2024/07/20

Food Service Supervisor

Job ID 89F9AB3705
Web Address <https://apathforall.com/viewjob?jobname=89F9AB3705>
Company Al-Sami Subs Ltd. O/A Subway
Location Calgary, Alberta
Date Posted From: 2024-06-10 To: 2024-12-07
Job Type: Full-time Category: Food Services
Job Start Date As soon as possible
Job Salary \$18.50 / Hour For 35 Hours/Week
Languages English

Description

Vacancies

02

Terms of Employment

Permanent, Full time

Employment Conditions

Day, Evening, Flexible Hours, Morning, Weekend

Work setting

Restaurant

Supervision

3-4 people

Security and safety

Criminal record check

Basic security clearance

Work conditions and physical capabilities

Fast-paced environment; Work under pressure; Tight deadlines; Combination of sitting, standing, walking

Personal suitability

Client focus; Flexibility; Team player

Experience

7 months to less than 1 year

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; Maintain records of stock, repairs, sales and

wastage; Prepare and submit reports; Establish work schedules

Other

Business Location:

3611-17 Ave SE

Calgary, AB

T2A 0R8

How to Apply

By email

mohsynshahzad@hotmail.com