



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: 2024/07/28

Kitchen Supervisor

Job ID	B3-E8-2C-8C-49-6E
Web Address	https://careers.indigenous.link/viewjob?jobname=B3-E8-2C-8C-49-6E
Company	950174 Alberta Ltd. O/a Remedy Cafe
Location	Edmonton, Alberta
Date Posted	From: 2024-07-22 To: 2025-01-18
Job	Type: Full-time Category: Food Services
Job Salary	\$19.00 per hour plus Health Care Plan, 40 hours per week
Languages	English

Description

950174 Alberta Ltd. O/A Remedy Cafe, Edmonton, Alberta requires 1 Kitchen Supervisor on a full-time basis.

Few of Job duties include:

Requisition food and kitchen supplies

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

Supervise and check assembly of trays

Supervise and check delivery of food trolleys

We encourage underrepresented groups to apply (Youth, Newcomers, Aboriginal Peoples, Disabled etc.)

Experience

1-2 years of experience required

Education Requirements

No education is required

Work Environment

Restaurant

How to Apply

Please mail resume to: 10479 82 Avenue NW, Edmonton, AB, T6E 2A2

or

Please email your resume to: chai@remedycafe.ca

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/28

Kitchen Supervisor

Job ID	2E37C0CC5DB0D
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=2E37C0CC5DB0D
Company	950174 Alberta Ltd. O/a Remedy Cafe
Location	Edmonton, Alberta
Date Posted	From: 2024-07-22 To: 2025-01-18
Job	Type: Full-time Category: Food Services
Job Salary	\$19.00 per hour plus Health Care Plan, 40 hours per week
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Job Board Posting

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

Date Printed: 2024/07/28

Kitchen Supervisor

Job ID	9DC010FA6D4E8
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=9DC010FA6D4E8
Company	950174 Alberta Ltd. O/a Remedy Cafe
Location	Edmonton, Alberta
Date Posted	From: 2024-07-22 To: 2025-01-18
Job	Type: Full-time Category: Food Services
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