

# 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**

Date Printed: 2024/07/22



# **Shift Manager - Fast Food Restaurant**

Job ID D4-93-41-56-3A-CF

Web Address https://careers.indigenous.link/viewjob?jobname=D4-93-41-56-3A-CF

**Company** Popeyes Louisiana Oxbury

**Location** London, Ontario

**Date Posted** From: 2024-05-10 To: 2024-11-06

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$17.00 To \$19.00 Hourly (To Be Negotiated) / 40 Hours Per Week

**Languages** English

#### **Description**

700 Collip Circle suite 15

London, ON N6G 4X8

Permanent employment

Full time 2 vacancies **Experience** 

1 year to less than 2 years

### **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
- Prepare budget and cost estimates
- Address customers' complaints or concerns
- Maintain records of stock, repairs, sales and wastage
- Prepare and submit reports
- Establish work schedules

#### 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 newcomers and refugees
- Support for Indigenous people

Who can apply to this job

The employer accepts applications from:

- Canadian citizens and permanent or temporary residents of Canada.
- Other candidates with or without a valid Canadian work permit.

#### **How to Apply**

By email

popeyeshire@yahoo.com

# **Job Board Posting**

Date Printed: 2024/07/22



# **Shift Manager - Fast Food Restaurant**

Job ID 25D14A2DE1AEA

Web Address http://NewCanadianWorker.ca/viewjob?jobname=25D14A2DE1AEA

**Company** Popeyes Louisiana Oxbury

**Location** London, Ontario

**Date Posted** From: 2024-05-10 To: 2024-11-06

Job Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

Job Salary \$17.00 To \$19.00 Hourly (To Be Negotiated) / 40 Hours Per Week

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# **Job Board Posting**

Date Printed: 2024/07/22

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

# **Shift Manager - Fast Food Restaurant**

Job ID 37CF95CC2512B

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=37CF95CC2512B

**Company** Popeyes Louisiana Oxbury

**Location** London, Ontario

**Date Posted** From: 2024-05-10 To: 2024-11-06

Job Type: Full-time Category: Food Services

**Job Start Date** As soon as possible

Job Salary \$17.00 To \$19.00 Hourly (To Be Negotiated) / 40 Hours Per Week

**Languages** English

#### **Description**

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