



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: 2024/07/21

Food Service Supervisor

Job ID	FD-8D-86-BB-AF-EB
Web Address	https://careers.indigenous.link/viewjob?jobname=FD-8D-86-BB-AF-EB
Company	1594625 Alberta Ltd O/A Wendy's Restaurant
Location	Fort Saskatchewan, Alberta
Date Posted	From: 2024-05-16 To: 2024-11-12
Job	Type: Full-time Category: Food Services
Job Start Date	As soon as possible
Job Salary	\$18.65 Hourly, for 30 to 40 Hours per week
Languages	English

Description

Job Types

Regular job

Terms of Employment:

Full Time, Permanent

Location:

40 westpark blvd

Fort Saskatchewan, AB

T8L 0B2

(2 vacancies)

Overview

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Work setting

Restaurant

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

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

Supervision

5-10 people

Additional information

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Standing for extended periods

Personal suitability
Excellent oral communication
Flexibility
Team player

How to Apply

By email
wenedmonton@gmail.com

By mail
40 westpark blvd
fort saskatchewan, AB
T8L 0B2

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/07/21

Food Service Supervisor

Job ID	8A9C4B48B178F
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=8A9C4B48B178F
Company	1594625 Alberta Ltd O/A Wendy's Restaurant
Location	Fort Saskatchewan, Alberta
Date Posted	From: 2024-05-16 To: 2024-11-12
Job	Type: Full-time Category: Food Services
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Job Board Posting

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

Date Printed: 2024/07/21

Food Service Supervisor

Job ID	54569FEA24B6D
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=54569FEA24B6D
Company	1594625 Alberta Ltd O/A Wendy's Restaurant
Location	Fort Saskatchewan, Alberta
Date Posted	From: 2024-05-16 To: 2024-11-12
Job	Type: Full-time Category: Food Services
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