

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: 2024/04/29



# Food Service Supervisor (NOC 6311)

Job ID 09-E6-04-1B-74-37 Web Address https://careers.indigenous.link/viewjob?jobname=09-E6-04-1B-74-37 Company 2136308 Alberta Ltd O/a House Of Hong Chinese Restaurant Location Fort Saskatchewan, Alberta **Date Posted** From: 2020-11-24 To: 2021-05-23 Job Type: Full-time Category: Food Services Job Start Date As soon as possible Job Salary \$15.20 / Hour For 40 Hours / Week Languages English

### Description

Vacancies: 1 Terms of employment: Permanent, Full time, Day, Weekend Job requirement

Specific Skills

Supervise and co-ordinate activities of staff who prepare and portion food, Estimate and order ingredients and supplies, Ensure food service and quality control, Maintain records of stock, repairs, sales and wastage, Prepare and submit reports

#### Experience

1 year to less than 2 years

#### **Education Requirements**

Secondary (high) school graduation certificate

## Additional Skills

Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, Address customers complaints or concerns

#### Other

Business and Job location: 10207 100 Ave., Fort Saskatchewan, AB T8L 1Y7 Note: Part timers are welcome and flexible hours are offered.

#### How to Apply

By email jobs.houseofhong@outlook.com

# **Job Board Posting**

Date Printed: 2024/04/29



# Food Service Supervisor (NOC 6311)

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NewCanadianWorker.ca/viewjob?jobname=CB3CF5CA640BC 2136308 Alberta Ltd O/a House Of Hong Chinese Restaurant Fort Saskatchewan, Alberta From: 2020-11-24 To: 2021-05-23 Type: Full-time Category: Food Services As soon as possible \$15.20 / Hour For 40 Hours / Week English

### Description

Vacancies: 1 Terms of employment: Permanent, Full time, Day, Weekend Job requirement Specific Skills Supervise and co-ordinate activities of staff who prepare and

Supervise and co-ordinate activities of staff who prepare and portion food, Estimate and order ingredients and supplies, Ensure food service and quality control, Maintain records of stock, repairs, sales and wastage, Prepare and submit reports

#### Experience

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#### **Additional Skills**

Establish methods to meet work schedules, Train staff in job duties, sanitation and safety procedures, Address customers complaints or concerns

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Business and Job location: 10207 100 Ave., Fort Saskatchewan, AB T8L 1Y7 Note: Part timers are welcome and flexible hours are offered.

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#### CB3CF5CA640BC

# **Job Board Posting**

Date Printed: 2024/04/29

## Food Service Supervisor (NOC 6311)

EF439782A5250

Job ID Web Address Company Location Date Posted Job Job Start Date Job Salary Languages

http://NoExperienceNeeded.ca/viewjob?jobname=EF439782A5250 2136308 Alberta Ltd O/a House Of Hong Chinese Restaurant Fort Saskatchewan, Alberta From: 2020-11-24 To: 2021-05-23 Type: Full-time Category: Food Services As soon as possible \$15.20 / Hour For 40 Hours / Week English

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