



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: 2024/05/07

Food Service Supervisor

Job ID	0C-EB-7B-F7-F0-F3	
Web Address	https://careers.indigenous.link/viewjob?jobname=0C-EB-7B-F7-F0-F3	
Company	The Hose and Hound	
Location	Calgary, Alberta	
Date Posted	From: 2023-02-02	To: 2023-08-01
Job	Type: Full-time	Category: Food Services
Job Start Date	Starts as soon as possible	
Job Salary	\$17.00 hourly for 40 hours per Week	
Languages	English	

Description

1030 - 9th Avenue S.E.Calgary, AB
T2G 0S7

Minimum wage is not guaranteed

Permanent employment

Vacancies 2

Overview

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

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 and order ingredients and supplies

Hire food service staff

Ensure food service and quality control

Prepare budget and cost estimates

Address customers' complaints or concerns

Maintain records of stock, repairs, sales and wastage

Prepare and submit reports

Supervise and check assembly of trays

Supervise and check delivery of food trolleys

Establish work schedules

Additional information

Work conditions and physical capabilities

Fast-paced environment

Work under pressure

Tight deadlines

Combination of sitting, standing, walking

Standing for extended periods

Bending, crouching, kneeling

Walking

Physically demanding

Personal suitability

Client focus

Efficient interpersonal skills

Excellent oral communication

Flexibility

Team player

Employment groups Help -

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups: Indigenous people

How to Apply

By email

info@thehose.ca

Job Board Posting



NewCanadianWorker

A Fresh Start for New Arrivals

Date Printed: 2024/05/07

Food Service Supervisor

Job ID	7434AC414C944	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=7434AC414C944	
Company	The Hose and Hound	
Location	Calgary, Alberta	
Date Posted	From: 2023-02-02	To: 2023-08-01
Job	Type: Full-time	Category: Food Services
Job Start Date	Starts as soon as possible	
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Job Board Posting

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

Date Printed: 2024/05/07

Food Service Supervisor

Job ID	D385A3D548049	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=D385A3D548049	
Company	The Hose and Hound	
Location	Calgary, Alberta	
Date Posted	From: 2023-02-02	To: 2023-08-01
Job	Type: Full-time	Category: Food Services
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